Eatomic Secrets

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Compiled by

SANDIA BASE WOMAN'S CLUB
Albuquerque, New Mexico

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FOREWORD

Through the efforts of a special investigating committee of the Sandia Base Woman's Club, which penetrated the security barriers guarding treasured kitchen secrets of club members, a host of delightful recipes has been revealed. The recipes cover a broad range of subjects typifying the diverse nature of the Army, Navy, Air Force and Civilian elements which comprise the Woman's Club at this atomic base.

All recipes have been triumphantly "proof-tested" by families, guests and discriminating gourmets.

These culinary treasures are revealed to the general public for the first time in this book of "Eatomic Secrets".

Mrs. P. J. Long
Air Force

Renditta Long

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WINNER OF COOKBOOK TITLE
Marie Bomba..... Mrs. N.L....Air Force

A RECIPE THAT CANNOT FAIL

"Take twelve fine, lucious full-grown months. See that they are thoroughly free from all memories of bitterness and jealousy. Separate them completely from all clinging particles of spite. Pick off all specks of pettiness. Have them as fresh and clean as when they first came from the storehouse of time. Cut these months into thirty parts. This portion will keep for only one year. Do not attempt to make the whole bunch up at one time, as so many people spoil the entire batch this way. Prepare only one day at a time as follows:

> Into each day put 12 parts of faith, 11 of patience, 10 of sincerity, 9 of cheer, 7 of confidence, 6 of rest, 5 of loyalty, 4 of hope, 3 of charity, 2 of prayer, and 1 well selected resolution. Add to this one heaping teaspoonful of good spirits, a dash of fun, a pinch of gaiety, a sprinkling of play, and a heaping cup of good humor.

Pour into the whole a liberal amount of love and happiness and mix with mirth. Cook thoroughly into a fervent heat, garnish with laughter and a sprig of joy. Then serve with quietness, unselfishness, and courage, and a full successful year is a certainty."

--RUTH BARRICK

Submitted by Mrs. O.S. Brownlee

ABBREVIATIONS

t . . . . . teaspoonful

T . . . . . tablespoonful

C . . . . . cup

OVEN TEMPERATURES

Slow oven . . . . . 250 - 350°F

Moderate oven . . . . . 350 - 400°F

Quick or hot oven . . . . . 400 - 450°F

Very hot oven . . . . . 450 - 550°F

A Mother's Grace

"Bless, O Lord, this food and let
Those who eat it not forget
Not forget while they partake
How I labor for their sake,
Roast and boil and stew and bake.
For hours I work at stove and sink,
Preparing dainties, meat and drink,
To have them gulped down in a wink.
So let the family say, "Amen"
And do the dishes now and then."

----Louise Goodson

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CASSEROLES. . . . . .GRAY

VEGETABLES. . . . . LIGHT GREEN

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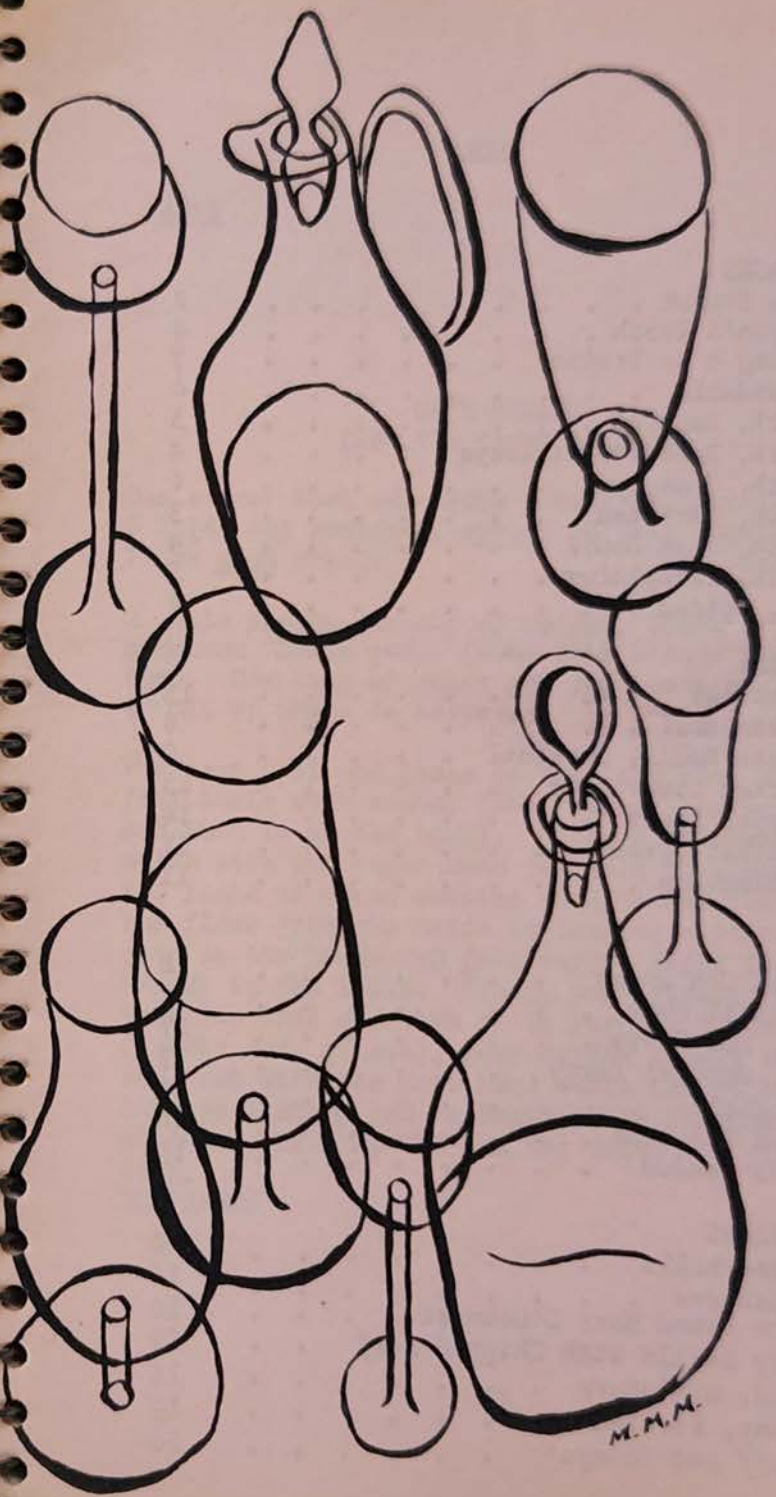
CAKES AND COOKIES . . . . . .BLUE

COOKING WITH A FLAIR . . .CANARY YELLOW

ADVERTISING . . . . . WHITE

BEVERAGES AND APPETIZERS



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CAFE BRULOT
(For the right handed)

One silver bowl and ladle (china will crack)
6 C (48 oz) scalding, strong coffee) Don't bother,
12 oz good brandy) otherwise

2 whole cloves per cup of coffee, stick of cinnamon, lemon peel, (some like orange peel, too). One lump of sugar per cup (more or less of all of these to taste).

Pre-heat bowl and ladle in the left hand and fill ladle with brandy (the rest of the brandy and junk is in the bowl). Light a kitchen match with the right hand and hold it alongside the ladle to avoid smoking it up--then just as the flame from the match is causing a piercing pain in the thumb and forefinger, light the brandy in the ladle. Slowly pour flaming brandy into the bowl and when it is burning brightly (lights out, please), pour coffee slowly into the bowl with the left hand while the right hand is ladling and re-bowling the flaming mixture. Keep up the ladling until the flame dies.

CONTINUED

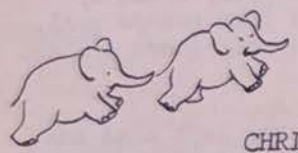
CAFE BRULOT - CONTINUED

(Sometime you might try slicing an orange around the equator carefully peeling back and cupping the skin. Place it in the bottom of the bowl, as in fountain, and let the flaming brandy et al cascade over the sides--of the orange, of course.)

One does all this on a non-inflammable surface lest one wishes to incur the wrath of the local Fire Marshal! This is all submitted with apologies to my tutors, who shall be nameless-and perhaps better so.

R. T. Coiner, Jr.
Brig. Gen., Air Force

Dick Coiner



CHRISTMAS PUNCH

1 qt sparkling Burgundy
1 qt champogne
½ pt bourbon
juice of 6 oranges
juice of 1 grapefruit
1 lemon
6 T sugar
1 bottle ginger ale

Pour all over ice in punch bowl. Use dry ice for a boiling, steamy effect. Serves 12-16.

W. V. Davis, Jr.
Rear Admiral, Navy

W V Davis Jr

BAXTER'S BIRDSEYE PUNCH

1 qt New England rum
1 pt lemon juice
10 T granulated sugar
1 pt strong tea
½ C brandy
1 C Jamaica rum
1 large bottle club soda

G. W. Taylor
Col., Army

Geo. W. Taylor

DRAGON'S TOOTH

1 6-oz can frozen limeade
6 oz rum
3 oz port wine

Serve over crushed ice with a blanched almond in each 4-oz glass.

Mrs. E. J. Soares
Army

Margaret Soares

FISH HOUSE PUNCH

4 oz lemon juice
¾ lb fine granulated sugar
8 oz brandy
4 oz peach liqueur
8 oz Jamaica rum
2 T Angostura bitters
2 pts or more carbonated water

Dissolve sugar in a little water. Pour all ingredients into a punch bowl in order listed. Ice and serve. Serves 6.

W. V. Davis, Jr.
Rear Admiral, Navy

W V Davis Jr

PERCOLATOR PUNCH

1 C diced citrus fruits and pineapple
½ C honey
1 qt bourbon

Pour honey over diced fruit in bowl. Allow to set ½-hour. Pour bourbon in percolator. Place fruit in top of percolator and perc for 20 minutes. Cover spout of percolator to avoid loss of alcohol. Serve hot.

H. L. Evans
Col., Air Force

Harry L. Evans

BACARDI PUNCH

1 qt Bacardi
4 jiggers (8 oz) pineapple syrup
4 jiggers (8 oz) Cointreau
juice of 6-8 lemons
1 qt Seltzer

Stir in punch bowl with large lump of ice. Add seltzer, decorate with orange, pineapple, mint sprigs, etc. Serves 10. NOTE: Be wary of eating fruit after the punch and guests have departed.

J. A. Herrington
Lt. Col., Air Force

John A Herrington

CHAMPAGNE PUNCH

½ gal Sauterne
1 pt Sherry
1 qt Branch
2 large bottles charged water
2 bottles 7-Up
sliced lemons and oranges, and sugar to taste

Pour liquid ingredients over ice into a large punch bowl. Season with sugar if desired. Garnish with sliced lemons and oranges. Serves 15.

Mrs. O.M. Semmes
Air Force

Cynthia N Semmes

FORMIDABLE

1 part gin
1 part cointreau
1 part vodka

Mix well. Drink 2.

Mrs. W.F. Jenicke
Army

Martha S. Jenicke

SPICED TEA

24 C water
1 t ground cinnamon
1 t ground cloves
5 t orange pekoe tea
juice of 6 oranges
juice of 3 lemons
1 lb sugar

Place cinnamon and cloves in muslin bag and boil in water. Place tea in bag and add to boiling water. Take off fire, cover and let stand 5 minutes. Remove spice and tea. Add juice of oranges and lemons and sugar. Keep hot. Serve.

Mrs. V.E. Trimberger
Civil Service

Maxine Trimberger

EGGNOG A LA BRUTUS

12 eggs
12 T sugar
12 jiggers of spirits
6 j. rye or bourbon
2 j. Jamaica rum
3 j. brandy
1 j. sherry
12 jiggers heavy cream

Separate yolks and whites of eggs and beat yolks. Add sugar to beaten yolks, beating as each T of sugar is added---add spirits slowly, beating into combined yolks and sugar and beat, beat, beat! Add very heavy cream--add slowly and beat, beat, beat! (Beat with whisk--the beating is very important). Beat egg whites to semi-stiff consistency--and add slowly to first mixture--- and Beat! Beat! Beat!

Can be stored in tight jars in refrigerator for several months.

This is a special and old family recipe.

Mrs. R. E. deRussy, Jr.
Army

Christian D deRussy

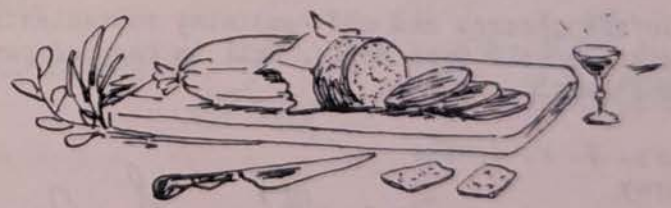
CHEESE ROLL

½ C pecans
2 pkgs cream cheese
2 small pkgs velvetta cheese
1 clove garlic
2 T salad herbs

Run through food chopper. Roll in red pepper or chili powder into roll size of cracker. Put in wax paper. Store in refrigerator until ready to slice and serve.

Mrs. L. S. Stranathan
Air Force

Ann P. Stranathan



COCKTAIL CHEESE ROLLS

1 pkg hot roll mix
½ lb any nippy chese
garlic or onion salt

Prepare roll dough as directed on package. Cut cheese in small cubes (approximately 1/8-inch square). Grease palms of hands and roll a small quantity of dough around each cube of cheese. Place balls of dough on greased cooky sheet. Bake after guests arrive. Shake small quantity of garlic or onion salt on top of balls before baking. Bake until lightly browned in 350°F oven. Serve immediately.

Mrs. W. E. Gernert
Air Force

Mary Gernert

CHEESE BALLS

1 pkg Old English cheddar
2 3-oz pkgs Philadelphia cream cheese
½ lb Roquefort
1 T onion juice
1 T Worcestershire
½ C pecans, chopped

Soften cheeses and add remaining ingredients. Mix and roll into balls. Roll in chopped parsley and nuts.

Mrs. W. F. Jenike
Army

Martha S. Jenike

ONION ROUND HORS D'OEUVRES

Bread
onion rings
½ t mayonnaise
parmesan cheese

Make small bread rounds (I use cheese glass for cutter). Toast on one side (cookie sheet). On untoasted side, place very thinly sliced onion rings. Then put a good ½ t mayonnaise and sprinkle liberally with cheese. Just before serving, brown under broiler and serve hot.

Mrs. J. Millikin
Army

Mrs. J. Millikin

"STUFF AND THINGS" FOR COCKTAILS

1 pkg Wheat Chex
1 pkg Rice Chex
1 pkg Cheerio
1 pkg Kix
2 t garlic salt
1 pkg Pretzel Stix
3 cans Planters Cocktail peanuts
1 lb butter
1 t celery salt

Bake 2 hours in slow oven and turn every 20 minutes.

Mrs. L. B. Ritchie
Army

Lee B. Ritchie

DEVILED HAM (Sandwich Spread)

1 C ground cooked ham
¼ C mayonnaise
2 T prepared mustard
2 T Worcestershire Sauce
½ t chili powder
½ t paprika
1 T ground onion

Grind ham and onion with fine blade of food grinder. Add other ingredients and mix very well. This is wonderful for canapes either spread on crackers or as a filling for tiny puff shells.

Mrs. W. A. Adams
Sandia Corporation

Jean Adams

COCKTAIL SPREAD OR DUNK

2 3-oz pkgs cream cheese
1 T minced onion
½ t chopped parsley
salt and pepper to taste
dash of red pepper
½ t powdered sage

Combine all ingredients and pile lightly in dish. Chill. Excellent spread on chips or crackers.

Mrs. R. W. Adams
Army

Marge P. Adams

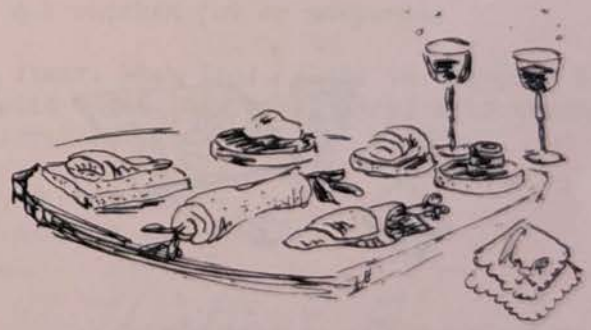
MINIATURE PASTRY SHELLS FILLED WITH CREAMED CHIP BEEF

Take any good pie crust recipe and roll out as for pie. Cut small 1½-inch circles (as many as you need) and place on ungreased cookie sheet. Roll out more of the dough and again cut 1½-inch circles. Then cut 1-inch circles from the center, leaving 1 ½-inch ring (as a doughnut). Moisten the rings to make them stick and place two on top of the first complete circles. (Sounds complicated but really isn't--and these can be prepared ahead of time and frozen--ready to bake when needed.

Make a filling of creamed chip beef, or a thick cream sauce with bacon crumbles is equally good, and after baking the pastry shells, place a teaspoonful of this creamed mixture into each. Keep warm in very slow oven until served.

Mrs. C. W. Haney
Air Force

Patricia Haney



PICKLED SHRIMP
(Appetizers or Snacks)

To 2½ lb. fresh shrimp, add boiling water to cover, ½ C celery tops, 3½ t salt and ½ C mixed pickling spices. Cook shrimp 10 or 12 minutes.

Drain shrimp; cool with cold water; then peel under cold running water. Remove black line.

Alternate cleaned shrimp with 1 pint sliced onions in a shallow dish. Add 7 or 8 bay leaves.

SAUCE:
Combine 1¼ C Wesson Oil, ¾ C white vinegar, 1½ t salt, 2½ t celery seed, 2½ t capers and juice, and a dash of Tabasco sauce. Mix well.

Pour sauce over shrimp and onions. Cover and store in refrigerator at least 24 hours for best flavor.

Serve with Reece Rice Chips.

Mrs. N. J. Gamara
Sandia Corporation Faye Gamara

KIFTETHERS
(Greek Meat Balls)

1 lb ground lean meat
1 egg
¼ C fine dry crumbs
salt and pepper to taste
1 small diced bud garlic
1 T diced onion
1/3 C fresh mint diced fine

Combine, roll in small balls, roll in flour, fry in deep hot fat. Serve hot or cold on toothpicks.

Mrs. K. L. Riddle
Air Force
Darilla Riddle

CHOPPED LIVER

½ lb center cut beef liver
1 medium onion
2 hard boiled eggs
4 T chicken fat or margarine

Broil liver. When done, place in chopping bowl. Chop with onion. Add eggs. Chop. Melt chicken fat. Serve on crackers.

Mr. V. E. Trimberger
Civil Service
Victor E. Trimberger

CHICKEN LIVER PATE

½ lb chicken livers
4 T butter
2 T mayonnaise
1 small onion
Worcestershire sauce
salt
pepper
melba toast

Melt butter in pan, very slowly. Keep heat low and cook livers in butter very gently for about 10 minutes, turning frequently. Lift livers from pan, put through food chopper, and return the ground livers to the pan. Keep flame low. Add mayonnaise, small onion grated, dash of Worcestershire, salt and pepper to taste. Blend thoroughly in pan, then put it in bowl or dish in which you intend to serve it. Cover with waxed paper and refrigerate for a few hours. Serve with melba toast.

Mrs. A.W. Oberbeck
Army

Mandy Oberbeck

APPETIZER

Canned crab mixed with cream sauce, seasoned with curry powder. Spread on toast and put under broiler to brown.

Mrs. J. H. Sampson
Army

Frances B Sampson

SALSA PIQUANTE

1 can Clements Jacque Jalepenas
1 can Ortego Green Chiles
1 large green pepper
2 large onions
2 fresh green jalepenas
1 large can tomatoes
1 heaping T Spice Islands Cumin
1 heaping T Spice Islands Oregano
1 heaping T Spice Islands Tarragon
6 Spice Islands Chili Pequins, mashed
½ C Olive Oil and juice from Jalepenas
Salt to taste

Grind and mix together first 5 ingredients. Break tomatoes into small pieces by hand. Mix all well and store in refrigerator indefinitely. Delicious mixed with Philadelphia cream cheese.

Mrs. R. T. Coiner
Air Force

Helen Nix Coiner

GUACAMOLE (Texas Type)

3 large ripe avocados mashed
juice of 2 limes
3 T Spice Islands Eschalot Vinegar
3 T Salsa Piquante (see above)
3 minced cloves garlic
½ C olive oil
½ t Tabasco
salt

Serve cold with Tostados or Triscuit, or stuff tomatoes and bake.

Mrs. R. T. Coiner
Air Force

Helen Nix Coiner

SPECIAL PARTY DIP

½ .lb pkg cream cheese
2 T cream
2 T French dressing
1/3 C catsup
1 T grated onion
¼ t salt

Blend cream cheese and cream until smooth. Add French dressing, catsup, grated onion and salt. Mix well. Serve with crackers and potato chips.

Mrs. W. L. Brame
Air Force

Helen G. Brame

HOT PARTY DIP

1 clove garlic
1 can cream of mushroom soup
1 bouillon cube
¼ C boiling water
1 link garlic flavored Kaukauna Klub cheese

Crush a garlic clove in double boiler. Add can of cream of mushroom soup plus bouillon cube dissolved in boiling water. Add link of garlic flavored Kaukauna Club cut in cubes. Cook in double boiler until cheese melts. Serve hot.

Mrs. W. L. Brame
Air Force

Helen G. Brame

CHILI CON QUESO

2 medium bell peppers
2 medium tomatoes
2 medium onions
1 Torrido pepper
2 T chili powder
¼ t salt
2 T Wesson oil
2 lbs Velvetta cheese

Dice bell peppers, tomatoes, onions and Torrido pepper. Saute in Wesson oil. Add chili powder and salt. Melt cheese in top of double boiler. Add vegetable mixture. Serve hot as a dip. (Add more seasoning if desired.)

Mrs. J. A. Herrington
Air Force

June Herrington

MINIATURE PIZZA

Biscuit dough
tomato paste
Accent
Oregano
Anchovies
Parmesan cheese, grated
Olive Oil

Roll biscuit dough ¼-inch thick. Cut with small olive bottle or in 1-inch circles. Place ½ t tomato paste on each. Then small amount of accent and oregano and a piece of anchovy on each. Add cheese. Pour olive oil over each just before baking. Bake in 450F oven for 10 minutes. Serve hot. Makes approximately 25. May be kept in refrigerator.

Mrs. H. C. Davies
Air Force

Lucille L. Davies

SWISS FONDUE

2 lb Swiss cheese, grated
2 T flour
2 C dry white wine
1 clove garlic
½ t salt
¼ t pepper
½ t nutmeg
¾ C Kirsch (Cherry Brandy)

Mix cheese and flour. Heat dry white wine in cooking dish rubbed with garlic. Add cheese and flour mixture and stir until cheese is melted. Heat to boiling, add Kirsch and serve at once. The Fondue must be kept hot while it is being eaten, either in a chafing dish or on a hot plate. Each guest is served with a fork and a small plate of cubed bread, dark rye or French bread, and each spears the bread on the fork and helps himself from the common pot.

Fondue may be served at a cocktail party, but I prefer it as a late supper dish accompanied with white wine or dark beer. The Swiss have a wonderful custom of fining the first person who drops his bread into the Fondue by making him buy a bottle of wine.

Mrs. R.E. Snetzer
Army

Kay Snetzer

SOUPS AND SALADS

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ICED AVOCADO SOUP

6 T flour
5 C chicken stock
2 avocados
¾ C light cream
dash of coriander seed
1 t salt
3 black peppercorns, crushed
3 white peppercorns, crushed

Mix flour and ¼ C stock to a smooth paste. Gradually add remaining stock and bring to a boil, stirring constantly. Mash avocados and add to mixture. Remove from heat and force through sieve or puree. Chill thoroughly. Add cream, coriander seed, salt, crushed peppercorns. Blend well. Approximate yield: 6 servings.

Mrs. A. W. Oberbeck
Army

Mandy Oberbeck

ICED CUCUMBER SOUP

¼ C finely chopped onion
2 C cucumbers, pared and sliced thin
¼ C water
1 t salt
1/8 t pepper
4 T flour
1½ C light chicken stock
1 C light cream
1 T finely chopped mint
Finely shredded cucumber
3 thin slices tomato

Combine onion, cucumbers, water, salt and pepper and cook until very tender. Mix flour and ¼ C stock to a smooth paste and stir into cucumber mixture. Gradually add remaining stock, stirring constantly until mixture comes to a boil. Force through sieve or puree. Add cream and mint. Chill thoroughly. Garnish with cucumber and tomato. Approximate yield: 3 servings.

Mrs. A. W. Oberbeck
Army

Mandy Oberbeck

ICED PEA AND CURRY SOUP

1 medium onion, sliced thin
½ clove garlic, minced
1 T butter
¼ C water
2 C shelled peas
2 T curry powder
2 T flour
3 C light chicken stock or water
1½ C light cream
2 T water

Combine onion, garlic, butter and water and simmer 1 minute. Add peas, cover and cook until tender. Add curry powder and cook until peas are very tender. Combine flour and 2 T water and mix to a smooth paste. Add to pea mixture. Gradually add stock, stirring constantly. Cook over low heat until mixture comes to a boil. Force through a sieve or puree. Chill thoroughly. Add cream. Blend well. Approximately 6 servings.

Mrs. A. W. Oberbeck
Army

Mardy Oberbeck

CURRIED TOMATO SOUP

1 can tomato soup
1 can creamed corn
1 t curry (more if desired)

Blend, heat and serve.

Mrs. E. J. Soares
Army

Margaret Soares

UKRAINIAN BORSCH

1 ham bone and a few left over pieces of ham if available
1 small head cabbage
2 C carrots, small shoe string style
1 C or medium can chopped beets
1 1-lb can tomatoes
2 small onions
2 bacon strips
2 T lemon juice
8 black pepper kernels
3 qts water
1 large potato, cut in strips
1 pinch sugar
2 celery stalks
salt and pepper to taste

Make stock from ham bone and water using one onion, celery stalks and kernels of black pepper. Cook slowly for 2 hours. Then add cabbage, beets, carrots, tomatoes and potatoes. Simmer until cabbage, carrots and potatoes are tender. Add sugar, lemon juice and salt and pepper to taste. Fry bacon, remove from skillet and fry sliced onion until brown. Then place in soup. Let soup simmer for a few minutes and serve. May be served with hard boiled eggs and sour cream if desired.

Mrs. N. J. Edwards
Air Force

Janina V. Edwards

LENTILS MECKLENBURG

1 C lentils
1 clove garlic
½ lb cubed salt pork
1 C diced celery
1 C diced onion
½ C water
½-¾ C vinegar
pepper
salt as needed
sliced frankfurters

Cook lentils with a clove of garlic in unsalted water until done (about 25 minutes in a pressure cooker). In a large skillet, fry salt pork until brown. Add celery, onion, lentils and about ½ C water in which lentils were cooked. Season with vinegar, pepper and salt. Serve in soup bowls, garnished with sliced frankfurters, as a hearty main luncheon dish.

Mrs. E. J. Soares
Army

Margaret Soares

CLAM-MUSHROOM SOUP

1 can cream of mushroom soup
1 can minced clams
1 can evaporated milk--large
2 T butter
1 boullion cube and
1 C water
½ C white wine
1 diced onion

Saute onion in butter until tender. Add liquid from canned clams. Add mushroom soup, clams, evaporated milk, water and boullion cube. Simmer ½-hour. Add dry white wine just before serving.

Mrs. R. E. deRussy, Jr.
Army

Christean M deRussy

VEGETABLE CHOWDER

2 C diced raw potatoes
¼ C minced onion
½ C coarsely diced celery
2½ t salt
2½ C boiling water
4 T butter
4 T flour
¼ t pepper
½ t mustard
1½ t Worcestershire sauce
2 C milk
1¼ C grated cheese
1 T minced parsley
1 C canned tomatoes

Combine potatoes, onion, celery, salt and boiling water in covered saucepan. Simmer until tender (about 15 minutes). Meanwhile, melt butter in top of double boiler. Stir in flour, then add next 4 ingredients, stirring until smooth and cook until thickened. Add cheese. Then add this sauce to potato mixture. Lastly, stir in tomatoes and chopped parsley.

This thickened soup is a meal in itself and is a delightful entree for winter suppers.

Mrs. J. C. Ledford
Air Force

Betty Ledford

CRANBERRY SALAD

2 C ground cranberries
2 C sugar
2 pkgs lemon jello
4 C warm water
1 C diced celery
1 C broken nut meats
1 orange, ground

Combine berries and sugar and let stand. Dissolve lemon jello in water, chill until partially set. Add other ingredients and let stand until firm.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

JELLO-APPLESAUCE SALAD

1 pkg jello (any flavor)
1 C applesauce
juice of 1 orange
1 bottle of 7-Up with 1 glass ginger ale

Heat applesauce and dissolve jello in hot applesauce. Add orange juice and 7-Up. Chill until firm.

Mrs. W. H. Austin, Jr.
Navy

Virginia Austin

CRANBERRY SALAD
(Thanksgiving or Christmas)

3 C cranberries
1 C water
1½ C sugar

Cook 20 minutes. Let stand until cool.
Add:

1 pkg lemon jello (dissolved in 1 C boiling water)
¼ C pecans
1 C diced celery
1 C diced pineapple

Place in greased mold in refrigerator until firm.

Mrs. N. J. Gamara
Sandia Corporation

Faye Gamara

BING CHERRY MOLD

1 pkg. cherry jello
1 can (No. 303) crushed pineapple
1 can (No. 303) pitted bing cherries
Blanched unsalted almonds if desired

Dissolve jello in 1 pint heated syrup from the crushed pineapple and pitted cherries. When cool, add the fruit from which all excess juice has been drained. Add almonds if desired. Mold. Serve as a salad on greens with mayonnaise or as a dessert with whipped cream and crackers.

Mrs. C. T. Anderson
Sandia Corporation

Mrs. C. T. Anderson

BING CHERRY SALAD

1 large can bing cherries
orange juice
½ C sherry or port wine
½ C sugar
2 T plain gelatin
½ C orange juice

Mix cherry juice with enough orange juice to make 2½ C liquid. Add sherry or port wine and sugar. Bring this liquid to boiling point. Have a bowl with gelatin which has been soaked for 10 minutes in ½ C orange juice. Pour hot liquid over gelatin and orange juice. Cool and pour in salad mold. When jelly begins to set, put pitted and halved cherries in it. (This is especially good when served with home made salad dressing).

Mrs. F. O. Redman
Air Force

Peggy Redman

CHEESE AND FRUIT CONGEALED SALAD

2 pkgs lime jello
1 C cottage cheese
Half or whole avocado pear cut in small pieces
1 C of either drained crushed pineapple or grapefruit sections cut in small pieces

Add 4 C boiling water to jello. When partially congealed, add fruit and cheese. Serve on lettuce with mayonnaise.

Mrs. J. M. de Montmollin
Sandia Corporation

Nina de Montmollin

FAVORITE FRUIT SALAD

1 can pineapple (No. 2), diced
1 can white cherries (No. 2) halved and pitted
Quartered marshmallows, (¼ to ½ pound)
Oranges (2 or 3) in sections
Apple (½), diced
Bananas (2 or 3), sliced
Maraschino cherries, quartered

Combine fruits and marshmallows. Pour cooked dressing over all. Chill in refrigerator 12 hours or more.

DRESSING:
1/3 C sugar
1/3 C pineapple juice
2 whole eggs
juice of one lemon

Combine and cook in double boiler, stirring constantly, until of a light thickness.

Mrs. W. T. Lincoln
Army

Anne Lincoln

FROZEN FRUIT SALAD

2 pkgs Philadelphia cream cheese
4 T pineapple juice
Small bottle maraschino cherries (cut up)
4 slices pineapple (cut up)
10 marshmallows (cut up)
½ pt cream, whipped

Mix cream cheese and pineapple juice until smooth. Add juice from maraschino cherries and mix until smooth. Now add cherries, pineapple and marshmallows. To this add whipped cream. Freeze 8 to 12 hours. Serve on crisp lettuce.

Mrs. R. K. Parry
Sandia Corporation. Lois M. Parry

CONGEALED FRUIT SALAD

2 pkgs lime jello
2 C boiling water
1 C pineapple juice
1 large pkg cottage cheese
½ pt whipping cream
1 No. 2½ can crushed pineapple (drained)
½ C Miracle Whip dressing (add to cottage cheese)
¼ C nuts (broken in small pieces)

Make jello as usual. Cool to congealing point; add ingredients in order listed and fold in whipped cream last. Congeal in refrigerator over night. Serves 12 to 14.

Mrs. W. W. Deaton
Air Force, Retired

Blanche W. Deaton

PINEAPPLE-CHEESE SALAD

1 9-oz. can crushed pineapple
½ C sugar
1½ C shredded American cheese
1 pkg. lemon jello
3 T lemon juice
½ pt whipped cream

Dissolve jello in 1 C water, add lemon. Strain pineapple and add sugar, heat until sugar is melted. Add to jello. Cool until sort of thick. Add cheese and fold in whipped cream. Place in refrigerator until set.

DRESSING:

½ C mayonnaise
2 T chopped celery
2 T chopped green pepper
1 t green onion tops or ½ t onion juice

Mix and serve on top of salad.

Mrs. J. Balcerak
Navy Mrs. John Balcerak

LIME JELLO SALAD

1 pkg lime jello
2 C boiling water
3½ oz. pkg cream cheese
½ C mayonnaise
1 C crushed pineapple
½ C chopped nuts

Dissolve jello in boiling water. Add and dissolve cream cheese and mayonnaise. Add pineapple and chopped nuts. Chill.

Mrs. J. W. McRae
Sandia Corporation Marian McRae

GRACE'S SEA DREAM SALAD

1 pkg lime jello
1 T vinegar
1 t onion juice or grated onion
Dash of cayenne pepper
1 C boiling water
1 C grated cucumber
1 t salt
Crushed pineapple (1 small can)

Dissolve jello in boiling water. Add remaining ingredients. Chill until firm.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

MACARONI SALAD

4 C elbow macaroni (1 8-oz pkg)
2 C diced celery
2 T minced onion
2 T vinegar
2 T salad oil
1 t salt
¼ C chopped green pepper
¼ C mayonnaise
2 T minced pimiento
1 hard cooked egg
Salad greens

Marinate macaroni, celery and onion in the vinegar, oil and salt. Add green pepper, mayonnaise and pimiento and toss. Serve in cups of crisp lettuce or other salad greens and garnish with hard cooked egg.
Variation: 1 C of cubed cheese, ham, shrimp, chicken or other meat or seafood may be added, if desired. This will make six servings.

Mrs. T. E. Shea
Sandia Corporation

Norma Z. Shea

JELLIED HAM LOAF

2 C ground cooked ham
1 small sweet pepper
1 medium onion
2 pimientos
1 C celery
1 C mayonnaise
2 hard cooked eggs
2 T unflavored gelatin

Grind the meat, pepper, onion, and pimientos. Chop the celery and eggs. Mix together and add mayonnaise. Dissolve gelatin in cold water; then pour over it ½ C boiling water. Mix gelatin with meat and pour into loaf pan. Chill over night. Slice for serving. (This is good for a buffet supper in the summer, also good for using up left over ham).

Mrs. W. A. Adams
Sandia Corporation

Jean S. Adams

MOLDED TUNA SALAD

2 envelopes gelatin
½ C cold water
½ C boiling water
1 can tuna
Pinch of salt
1 grated hard boiled egg
1 T lemon juice
¼ C salad dressing
½ C chopped sweet pickle
½ C celery cut fairly fine

Soften gelatin in cold water, then add boiling water. Mix well. Let cool and add other ingredients. This may be molded in square pan or dish and cut in squares to serve. It is better made the day before it is used.

Mrs. W. O. McCord
Sandia Corporation

Elizabeth M-Cord

SALMON MOUSSE

1½ T lemon juice
2 C flaked salmon
1¾ C fine chopped celery
2 T minced parsley
1 T minced onion
3 T mayonnaise
3 T whipped cream
¼ C plain gelatin
2 T cold water
1 t salt
⅛ t pepper
1 T Sautern wine
1 T Sherry wine

FOR GARNISH:
¼ C mayonnaise combined with ¼ C whipped cream and 2 T fine minced parsley

Mix all ingredients together except gelatin and cold water. Soften gelatin with water; then put over hot water to liquify it. Add liquified gelatin to the first mixture, mixing it thoroughly. Pour into individual molds. Put in cool place to stiffen. Serve on nests of water cress. Garnish with swirls of dressing above. Serves 4 to 6.

Mrs. W. C. McGraw
Marine Corps

Barbara T. McGraw

AVOCADO SALAD

1 pkg lime jello
1 C mashed avocado
1 T chopped green pepper
1 T chopped onion
1 C boiling water
1/3 C chopped celery
½ t salt
1 T lemon juice
½ C salad dressing or mayonnaise

Dissolve jello in boiling water. When cool and slightly thick, add all other ingredients. Pour into lightly oiled mold and chill until firm.

Mrs. N. L. Bomba
Air Force

Marie Bomba

SHRIMP OR TUNA SALAD SUPREME

1 C cooked shrimp or tuna
¼ C chopped celery
1 pimiento, chopped
1½ t grated onion
1 T gelatin
1 small bottle of stuffed olives, chopped
¼ C mayonnaise
2 hard boiled eggs
Juice of 1 lemon, seasonings

Soak gelatin in 2 T cold water. Melt over hot water and add lemon juice. Cool. Add mayonnaise, salt and pour this mixture over other ingredients. Mix well and pour into molds. Serve on lettuce with mayonnaise.

Mrs. R. E. deRussy, Jr.
Army

Gordean DeRussy

GUACAMOLE SALAD
(or Dip)

4 medium avocados
½ juice of lemon
½ t MSG
Dash of tabasco
Salt to taste
1 medium tomato, chopped fine
1 small onion, chopped fine
A little garlic juice if wanted

Peel, seed and mash avocados. Add lemon juice, MSG, tabasco and salt. Stir in remaining ingredients. Serve on lettuce. Serves 8.

Mrs. L. F. Lawson
Air Force

Margaret Lawson

GUACAMOLE

2 large avocados
1 t finely minced green onion
Salt to taste
1 T minced parsley
Juice of ½ lemon
1 T olive oil
Finely chopped tomato may be added

Use on lettuce for salad or spread on tostados as an appetizer.
VARIATIONS: Use onion juice, cayenne, lemon juice, salt and mayonnaise with avocado. Add chopped green chili to basic recipe above and serve with potato chips for "dunking." Serve basic recipe on tomato slices for colorful salad.

Mrs. H. W. Maglidt
Sandia Corporation

Betty Maglidt

EASTER SALAD

6 slices pineapple (canned)
1 C whipped cream
¼ C mayonnaise
¼ lb American cream cheese
6 halved apricots (canned)

Place slice of pineapple on lettuce leaf. Fill hole with grated cheese. Combine whipped cream and mayonniase. Cover pineapple and cheese with this. Place halved apricots, rounded side up in center. Sprinkle paprika.

Mrs. P. J. Kurzeka
Army

Dorothy R. Kurzeka

FROZEN TOMATO SOUP SALAD

1 pkg lemon jello
¾ C hot water
1 can tomato soup
1 T vinegar
1 8-oz cottage cheese
1½ C diced celery
¾ C salad dressing
1 t minced onion

Mix cottage cheese and soup thoroughly. Add remaining ingredients, adding the slightly cooled lemon jello mixture last. Chill until firm in individual molds.

Mrs. J. C. Hogle
Army

Ruth Hogle

ARTICHOKES IN TOMATO ASPIC
(Buffet Specialty)

1 large jar artichoke hearts
6 C tomato juice
3 thin lemon slices
3 thin onion slices
1 bay leaf
¼ C celery tops
4 envelopes unflavored gelatin
½ C cold water
1½ t salt
1 T horseradish
Dash of pepper

Drain artichoke hearts. (If packed in olive oil, be sure to rinse in hot water, then cool). For the aspic, simmer: tomato juice about 15 minutes with lemon slices, onion slices, bay leaf, celery tops; strain and add: gelatin softened in cold water. Stir until dissolved and season with salt, horseradish, dash of pepper. Chill until it begins to thicken. Pour thin layer of aspic in ring or molds. Cut artichokes in halves, lengthwise. Arrange neatly in jelly. When set, cover with more aspic and artichokes until all is used up. Chill until firm. Best made day before using. Serve on lettuce with mayonnaise dressing.

Mrs. H. W. Maglidt
Sandia Corporation

Betty Maglidt

EMBASSY BUFFET SALAD

2 T (envelopes) gelatin
½ C cold tomato juice
3½ C tomato juice
½ t celery salt
1 t onion salt
1 t Worcestershire sauce
Dark tabasco sauce

Soak gelatin in cold tomato juice. Bring remaining ingredients to boil. Dissolve gelatin into boiling mixture. Pour one-half of the combined mixture into a 7-inch ring mold which has been rinsed in cold water. Set mold in refrigerator to hasten setting. Now beat until light with mixer:

2 small pkg cream cheese
2 3-oz. blue cheese
1/3 C cream

Fold into this:

2 T chopped green pepper
1 T finely chopped onion

Add to this cheese mixture:

1 t plain gelatin, soaked in
2 T milk and dissolved in
2 T boiling water

Spoon this cheese layer carefully on top of firm jelly layer. Return to refrigerator. When solid, carefully pour on remaining tomato mixture which will not have become hard at room temperature.

To serve, unmold on lettuce and fill with cole slaw.

Mrs. G. W. Taylor
Army

Carla W. Taylor

GERMAN SLAW

¼ C chopped bacon
2 T lemon juice
1 t salt
½ C mayonnaise
2 C grated cabbage
4 T chopped green pepper
2 T chopped parsley
1 T chopped onion

Place chopped bacon in frying pan and cook to golden brown. When browned, add lemon juice and salt. Stir well and mix with mayonnaise. Combine vegetables and dressing. Serve immediately.

Mrs. O. D. Satterfield
Air Force

Edith S. Satterfield

LEMON HORSERADISH MOLD WITH SLAW

2/3 C prepared horseradish
1 pkg lemon jello
1 C boiling water
½ t salt
½ pt cream, whipped

Drain vinegar off the horseradish but don't press out. Save the vinegar to be added later. Dissolve the gelatin in boiling water. Add drained-off vinegar and salt. Allow to cool until gelatin begins to be syrupy. Add horseradish and fold in whipped cream. Pour into a mold that has been rinsed out with cold water. Place in refrigerator to chill and set firm. When ready to serve, remove to a platter and fill center with your favorite slaw.

Mrs. G. H. Dugger
AEC

Cecilee M. Dugger

GOSPACCI

3 large tomatoes
1 cucumber
1 small onion (optional)
1 green pepper
2 stalks celery (optional)
1 hard tack

Chop fine into a colander so that juice will drip out, all ingredients except hard tack. (Save juice for food vegetable cocktail.) When well drained, add hard tack which has been soaked and squeezed dry. Mix these ingredients well and pour French dressing over. A little extra salt and red pepper should be added according to taste. Put in ice box for at least an hour before serving.

Mrs. W. V. Davis, Jr.
Navy

Mapes Davis

CEASAR SALAD

7 slices of day-old bread cut in ½-inch squares. Melt butter with 1 clove of garlic in frying pan and toast croutons until they are golden brown. Set aside.

½ C olive oil
¼ C salad oil
½ C grated Parmesan cheese
1½ t Worcestershire sauce
½ t salt
Sprinkle of black pepper
1¼ C lemon juice
1 clove garlic

Mix together and shake well. When ready to serve, shred 2 medium heads of romaine or 3 quarts of mixed greens. Pour dressing over greens, add one raw egg and lastly, the garlic croutons.

Mrs. A. J. Clark
Sandia Corporation

Carol Clark

ENDIVE SALAD

1 head endive
1 onion
Salt and pepper
Sugar
¼ lb bacon
3 T vinegar

Chop endive in large salad bowl. Add onion, chopped (size according to taste), salt and pepper to taste. Then cover well with granulated sugar sprinkled over all (approx. 1 C). Set aside bowl of sugared endive. Meanwhile, chop bacon and fry until well done. Then remove from fire and add approximately 3 T vinegar or enough to cut bacon grease. Immediately prior to serving and not a minute before, pour hot bacon and vinegar mixture over contents of salad bowl and mix. Serve at once!

Mrs. G. F. Rose
Sandia Corporation

Elizabeth Rose

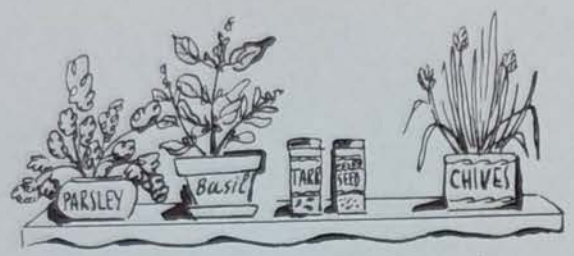
WILTED LETTUCE

½ head fresh lettuce
5 or 6 small fresh onions
2 or 3 slices of bacon or ham
Bacon or ham drippings
½ C vinegar
2 t sugar

Fry bacon or ham. Remove from pan but leave drippings. Mix vinegar with sugar and pour into drippings. Allow this to almost come to a boil. Chop lettuce, onions, and bacon or ham together. Pour above dressing over the salad. Delicious!

Mrs. J. S. McCrea
Air Force

Della McCrea



SALAD DRESSING

1/3 C wine vinegar
1 C salad or olive oil
1/3 C catsup
¼ t pepper
1 t salt
1 t paprika
1 t sugar
few grains Cayenne pepper
2 t capers
1 T Worcestershire sauce
few drops Tabasco sauce
1/8 t powdered cloves
2 to 3 cloves garlic, pressed
1 jigger Burgundy wine

L. S. Stranathan
Major General, Air Force

MEXICAN SALAD DRESSING

½ t salt
½ t dry mustard
½ t chili powder
1 T melted butter
1 egg yolk
2/3 C sweetened condensed milk
2/3 C vinegar

Mix dry ingredients, then add liquids.

Mrs. F. B. Philips
Sandia Corporation

BOILED DRESSING (South Carolina)

1 egg
1 T flour
1 T butter
1 t dry mustard
1 t horseradish
½ t salt
½ t pepper
2 T sugar
½ C evaporated milk
½ C water
½ C vinegar

Mix all dry ingredients and add beaten egg, then milk and water mixed, little at a time, beating after each addition. Cook slowly, stirring constantly until real thick. Remove from heat and add butter and vinegar. Beat well.

Mrs. R. W. Adams
Army

SALAD DRESSING

1 C sugar
¾ C vinegar
1 can tomato soup
1 C salad oil
1 t salt
3 T Lea & Perrin sauce
1 medium diced onion

Mix all together.

Mrs. J. W. Moore
Air Force

GARLIC-ONION FRENCH DRESSING
(Blender Method)

1 C cider vinegar
4 cloves garlic
1 medium onion, diced
1½ t salt
½ t black pepper
¾ C sugar, or to taste
1 t dry mustard
1½ C salad oil

Put all of above, except salad oil, in blender and spin for a minute. Let stand for about 20 minutes to let the garlic-onion be absorbed in the vinegar. Add salad oil and spin another half minute. Dressing will be creamy thick.

Mrs. R. L. Rauen
Air Force

Mary J. Rauen

SPECIAL FRENCH DRESSING

½ C sugar
1 t salt
1 t mustard
1 t celery salt
1 t paprika
1 t onion juice
1 C salad oil
⅓ C vinegar
small clove garlic
¼ t mixed salad herbs and dry tarragon

Mix dry ingredients except herbs, and onion juice with 1/3 of oil. Using electric mixer at very slow speed, add vinegar and oil, alternating ending with oil. Before putting in refrigerator, add small clove garlic, salad herbs and tarragon. This dressing will have the thickness of mayonnaise.

Mrs. R. Findlay
Sandia Corporation

Zida Findlay

FRENCH DRESSING

1 clove garlic
1 small onion
2 T A-1
2 T Worcestershire Sauce
1 T prepared mustard
½ C chili sauce
½ C vinegar
¾ C oil
½ C catsup
½ t salt
1 T sugar
Dash of pepper
Dash of paprika
2 T Derby sauce (optional)

Mix above ingredients together with Waring Blender or Electric Mixer. Grate first two ingredients if Electric Mixer is used. Makes about 3 pts.

Mrs. J. P. Damrow
Navy

Margaret L. Damrow

DRESSING FOR TOSSED GREEN SALAD

10-15 oz. mayonnaise
6 oz. tomato paste
onion salt
celery salt
garlic salt
table salt
pepper
generous helping of Roquefort or Blue Cheese

Combine mayonnaise and tomato paste. Season to taste with seasonings and add cheese, flaked.

Mrs. F. F. Tolle
Air Force

Louise Tolle

ORANGE MARMALADE

2 oranges
2 lemons
1 grapefruit
sugar

Grind fruit together, measure and add three times the volume of water. Let stand until next day. Second day, cook 10 minutes after it begins to boil. Let stand until next day. Third day, measure, add one more cup of sugar than you have of fruit mixture. Boil until jelly-like. This will be more than 2 hours. Pour into sterile glasses. When cool, cover with paraffin.

Mrs. G. W. Taylor
Army

Carola W Taylor

SOUR CREAM SUBSTITUTE (Original)

1 lb cottage cheese
1 t lemon juice
1 3-oz pkg cream cheese
½ t salt

Mix all ingredients together in blender. If consistency is too thick, add 1 t milk at a time until desired consistency is obtained.

Mrs. G. R. Arbuckle
Army

Christine C. Arbuckle

SPICED PINEAPPLE RELISH

1 No. 2 can sliced pineapple, drained
2/3 C vinegar
1 C sugar
salt
6 to 8 cloves
stick cinnamon

Simmer vinegar, sugar, salt, cloves and cinnamon for 10 minutes. Add pineapple and bring to a boil. Cool, cover and store for a few hours.

Mrs. E. J. Soares
Army

Margaret Soares

PICKLED PEACHES

1 No. 2½ can cling peach halves
¼ C brown sugar
½ C vinegar
2 3-inch sticks cinnamon
1 t whole cloves
1 t whole allspice

Drain peaches. Add sugar, vinegar and spices to syrup and boil 5 minutes. Allow fruit to stand in pickling syrup overnight.

Mrs. J. H. Sampson
Army

Frances B Sampson

PINEAPPLE CHUTNEY

2 No. 2½ cans crushed pineapple
4 C brown sugar (light or dark)
3 C cider vinegar
2 cloves garlic
1½ t salt
1 lb raisins
1 lb currants
1 lb walnuts
½ t whole cloves
½ t ground cinnamon
½ t allspice
½ t pepper
2 T ginger root, or
1½ T ground ginger

Combine all ingredients in a large saucepan. Boil for about 20 minutes. Remove cloves of garlic. Seal in jars. Makes 4 8-oz jars.

Mrs. O. M. Semmes
Air Force Cynthia H. Semmes

FRESH CHUTNEY

1 large Spanish onion, diced fine
6 large bananas, diced fine
2 C coconut, shredded or fresh

If fresh coconut is used, put through food grinder. Mix all together. Make a sweet vinegar dressing. If vinegar is strong, add more than half water. Add sugar to taste. Stir into first mixture. Let set an hour before using.

Mrs. T. B. Morse
Sandia Corporation Edith Morse

BREADS AND ROLLS

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BANANA BREAD

½ C shortening
½ C sugar
2 eggs, beaten
1½ C crushed bananas
2 C sifted flour
½ t soda
1 t double-acting baking powder
½ t salt
½ t vanilla
¼ C chopped pecan nuts

Cream shortening and sugar. Add beaten eggs and bananas. Sift together flour, soda, baking powder and salt. Add to first mixture. Add vanilla and nuts. Mix. Beat with few quick strokes. Put in 10x4-inch loaf pan, oiled and floured, and bake at 350°F for 40 minutes. Slices best when 1 day old.

Mrs. J. W. Gray, Jr.
Sandia Corporation

Alice C. Gray

BANANA BREAD

1½ C sugar
½ C shortening
3 eggs, beaten
3 mashed bananas
½ C sour milk
1 t soda
3 C all-purpose flour
½ t baking powder
Pinch of salt

Mix in order given. Bake 1 hour at 350°F. Add pecans to top if desired. NOTE: To make sour milk, add few drops vinegar to fresh milk.

Mrs. M. Roepke
Army

Violet Roepke

BANANA BREAD
(for one loaf)

1¾ C enriched flour
1¼ t baking powder
½ t baking soda
¾ t salt
2/3 C sugar
1/3 C shortening
2 eggs
½ C chopped walnuts
3½ large bananas (mashed)

Sift flour and measure. Add baking powder, soda, salt. Sift twice again. Gradually add sugar to shortening and cream until fluffy. Add 1 egg--beat until smooth. Add second egg. Repeat. Add nuts and blend. Add mashed bananas and flour alternately. Pour into greased pan (approximately 9x5x3), push batter up into corners. Bake until brown at 350°F for 55 minutes. Turn out on rack and cool. For easier slicing, wrap in waxed paper, keep over night. Enhances flavor, too!

Mrs. W. A. Stellenwerf
Air Force

Randi L. Stellenwerf

CRANBERRY BREAD

2 C flour
1 C sugar
½ t salt
1½ t baking powder
1 orange
1 egg, beaten
2 T melted butter
½ C diced cranberries
1 C nuts

Sift dry ingredients. Take rind and juice of orange, egg, butter and enough hot water to make 2/3 of a cup. Add to dry ingredients. Mix in diced cranberries and nuts. Bake 1 hour at 350°F.

Mrs. J. H. Sampson
Army

Frances B Sampson

FRUIT NUT BREAD

½ C dried apricots
1 large orange
½ C raisins
1 t soda
1 C sugar
2 T butter
1 t vanilla
1 egg, beaten
2 C flour
¼ t salt
2 t baking powder
½ C chopped nuts

Soak apricots ½-hour. Squeeze juice from orange into a cup. Finish filling cup with boiling water. Put apricots, orange rind and raisins through food chopper. Add orange juice and water. Stir in soda, sugar, melted butter and vanilla. Add beaten egg and remaining dry ingredients sifted together. Add nuts. Bake at 350°F for 50 minutes.

Mrs. V. E. Trimberger
Civil Service

Maxine Trimberger

NUT BREAD

1 C sugar
1 egg
1 C English walnuts or pecans
1 C sweet milk
½ t salt
3 t baking powder
3 C flour

Beat egg and sugar together. Combine flour, salt and baking powder in sifter. Sift flour mixture into bowl with the sugar and egg a small amount at a time alternating with the milk. Then add nuts and let stand 20 minutes before baking at 375°F for 1 hour. Use a greased 5x9-inch loaf pan.

Mrs. R. L. Elwell
Air Force

Elizabeth Elwell

CHEESE DATE PASTRIES

1 pkg. (7¾-oz.) pitted dates, chopped
½ C brown sugar
¼ C water
½ C butter
¼ lb. cheddar cheese, grated (I use Kaukauna Klub sharp)
1½ C flour

Cook dates, sugar and water over low heat, stirring constantly, until soft. Cool. Cream shortening and cheese together. Blend in flour. Chill for at least 1 hour. Roll 1/8-inch thick on floured board. Cut into rounds and put 1 heaping teaspoonful of date filling. Fold over like tart, or place another round of pastry over filling. Makes 40 and are very good with coffee. Bake in moderate oven, 350°F for 15 minutes.

Mrs. J. H. Sampson
Army

Frances B Sampson

BASELER LECKERLE

1 C nut meats
1 C seeded dates
1 C white sugar, sifted
2 egg whites
1/8 t salt
1 T cream
1 C bread flour, sifted
1 t any baking powder
powdered sugar
lemon juice

Grind nut meats and dates in nut grinder. Whip egg whites and salt until stiff. Add sugar gradually. Whip constantly. Fold in cream. Fold in sifted flour and baking powder, nuts and dates. It may be necessary to combine these ingredients with the hands. Grease and flour a baking tin. Place batter in it and pat it down to the thickness of ¼-inch. If batter is sticky, dip the palm of the hand in powdered sugar. Bake the cake in a 350°F oven. Spread while it is hot with powdered sugar moistened with lemon juice. Cut it while it is hot into bars, squares or triangles. Delicious for coffees.

Mrs. G. W. Okerson
Navy

Angel Marie Okerson

WIENERBRAD--DANISH PASTRY

1 C scalded milk
1 pkg. yeast
¼ C lukewarm water
1/3 C sugar
1 t salt
¼ t mace (or nutmeg)
¼ C shortening
2 eggs
¼ t vanilla
¼ t lemon (or grated rind)
3½-4 C sifted flour
1 C shortening

Scald milk; add ¼ C shortening. Crumble yeast in water, let stand 10 minutes. Put sugar, salt, milk and shortening mixture in large bowl. When lukewarm, add eggs. Beat lightly with fork. Add yeast, stirred. Stir in flavorings, 3 C flour; stir smooth. Stir in more flour so dough can be handled easily. Cover with towel, and let rise until double in bulk.

Soften 1 C shortening. Roll out dough to ¼-inch thick. Dot with ½ the shortening. Fold in half. Dot with rest of shortening. Fold. Roll to 1/3-inch thick. Fold twice and roll. Fold and roll twice again. Let rise one hour.

Either roll to 1-inch and cut with cutter, or cut in strips and twist. Raise ½-hour; brush with yolk of egg mixed with 2 T sugar. Bake in 375°F oven. Then frost with powdered sugar and whiskey or brandy after they cool slightly.

Mrs. R. E. Arn
Army

Ann Arn

PECAN ROLLS

1 C milk, scalded
¼ C shortening
¼ C sugar
Salt
1 yeast cake dissolved in ¼ C warm water
1 C flour (about)
1 egg, beaten

Cream first 4 ingredients. Add milk, stir in flour, egg and dissolved yeast cake. Add sufficient flour to make dough kneadable. Knead well and let rise until double in bulk. Divide into two lots--roll in oblong shape, thin. Spread with melted butter, cinnamon, brown sugar and raisins. Roll as for jelly roll. Cut in inch wide pieces and put in pans prepared as follows (preferably bread pans): melted butter, brown sugar and pecans. Put dough on this mixture and bake 20-25 minutes, until golden brown, in 325°F oven. Turn out upside down immediately on platter or waxed paper. Yield: 2-2½ dozen.
If you want to use these for a morning coffee, you can prepare the night before up to second rising. Place in refrigerator in tins over night and take out to raise first thing in morning and bake according to recipe.

Mrs. J. Millikin
Army

Lucy J. Millikin

JULEKAGE--DANISH COFFEE BREAD

2 cakes yeast
2 T lukewarm water
½ t sugar
¾ C sugar
1 t salt
½ C butter
½ C lukewarm milk
3 eggs
1 t cardamom
3½ C flour
½ C raisins
½ C currants

Soften yeast and dissolve sugar in lukewarm water and set aside. Cream sugar, salt and butter; add milk. Add beaten eggs; add raised yeast. Add cardamom; add 2 C flour and beat until batter is smooth. Add remaining flour and raisins and currants. Beat dough until too stiff to cling to bowl. Set in a warm place and let rise until double in size. Punch dough down and place in 2 greased 9x9-inch baking pans. Sprinkle sugar on top of dough and let rise until double in size. Bake 45 minutes in 350°F oven.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

KAFFEKAGE--BAKING POWDER COFFEE CAKE

CAKE:

½ C butter
1 C sugar
2 eggs
1 C milk
2½ C flour
2 t baking powder
1 t almond extract

FILLING:

1 C brown sugar
1 C chopped nuts
1 t cinnamon
2 T flour
1 T butter

Mix ingredients for filling and set aside. Mix ingredients for the cake by creaming the butter and sugar. Add eggs and stir well. Add milk. Stir. Add sifted flour and baking powder and stir again. Add almond extract and pour half the batter into a 9x9-inch buttered pan. Add half of the filling; add remainder of the batter and top with the rest of the filling. Bake in a 350°F oven for approximately 60 minutes. Delicious if eaten the day it is baked.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

JULEKAGE--DANISH COFFEE BREAD

2 cakes yeast
2 T lukewarm water
½ t sugar
¾ C sugar
1 t salt
½ C butter
½ C lukewarm milk
3 eggs
1 t cardamom
3½ C flour
½ C raisins
¼ C currants

Soften yeast and dissolve sugar in lukewarm water and set aside. Cream sugar, salt and butter; add milk. Add beaten eggs; add raised yeast. Add cardamom; add 2 C flour and beat until batter is smooth. Add remaining flour and raisins and currants. Beat dough until too stiff to cling to bowl. Set in a warm place and let rise until double in size. Punch dough down and place in 2 greased 9x9-inch baking pans. Sprinkle sugar on top of dough and let rise until double in size. Bake 45 minutes in 350°F oven.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

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1 C sugar
2 eggs
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2½ C flour
2 t baking powder
1 t almond extract

FILLING:

1 C brown sugar
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1 t cinnamon
2 T flour
1 T butter

Mix ingredients for filling and set aside. Mix ingredients for the cake by creaming the butter and sugar. Add eggs and stir well. Add milk. Stir. Add sifted flour and baking powder and stir again. Add almond extract and pour half the batter into a 9x9-inch buttered pan. Add half of the filling; add remainder of the batter and top with the rest of the filling. Bake in a 350°F oven for approximately 60 minutes. Delicious if eaten the day it is baked.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

JULEKAGE--DANISH COFFEE BREAD

2 cakes yeast
2 T lukewarm water
½ t sugar
¾ C sugar
1 t salt
½ C butter
½ C lukewarm milk
3 eggs
1 t cardamom
3½ C flour
½ C raisins
¼ C currants

Soften yeast and dissolve sugar in lukewarm water and set aside. Cream sugar, salt and butter; add milk. Add beaten eggs; add raised yeast. Add cardamom; add 2 C flour and beat until batter is smooth. Add remaining flour and raisins and currants. Beat dough until too stiff to cling to bowl. Set in a warm place and let rise until double in size. Punch dough down and place in 2 greased 9x9-inch baking pans. Sprinkle sugar on top of dough and let rise until double in size. Bake 45 minutes in 350°F oven.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

KAFFEKAGE--BAKING POWDER COFFEE CAKE

CAKE:
½ C butter
1 C sugar
2 eggs
1 C milk
2½ C flour
2 t baking powder
1 t almond extract

FILLING:
1 C brown sugar
1 C chopped nuts
1 t cinnamon
2 T flour
1 T butter

Mix ingredients for filling and set aside. Mix ingredients for the cake by creaming the butter and sugar. Add eggs and stir well. Add milk. Stir. Add sifted flour and baking powder and stir again. Add almond extract and pour half the batter into a 9x9-inch buttered pan. Add half of the filling; add remainder of the batter and top with the rest of the filling. Bake in a 350°F oven for approximately 60 minutes. Delicious if eaten the day it is baked.

Mrs. P. Kjeldgaard Betty Kjeldgaard
Navy

GERMAN COFFEE CAKE

2 C flour
¾ C sugar
¾ t nutmeg
¾ t cinnamon
1 t salt
2 eggs, unbeaten
4 t baking powder
⅓ C shortening
1 C milk
⅓ C shortening
1 C brown sugar
4 T flour
½ t cinnamon
1/8 t salt
1 C coarsely chopped nuts

Sift 2 C flour, sugar, nutmeg, ¾ t cinnamon, 1 t salt and baking powder. Work in shortening. Add eggs and milk. Stir until smooth. Pour into 2 small round or square pans, or 1 larger oblong one (8x12), greased. Cover with mixture of remaining ingredients, except nuts, which have been blended with a fork. Spread smoothly on top of batter and sprinkle with nuts. Bake in 350°F oven.

Mrs. W. O. McCord
Sandia Corporation

Elizabeth M-Cord

SOFT GINGERBREAD

½ C sugar
1 scant t salt
1 C molasses
¾ C lard
1 t cinnamon
1 t ginger
1 t cloves
2 t soda
1 C boiling water
2½ C flour
1 beaten egg

Combine all ingredients, adding well beaten egg the last thing. Bake in moderate oven 40 minutes.

Prize recipe of my mother, Mrs. W. W. Thrasher.

Mrs. L. Abraham
Sandia Corporation

Ruth Thrasher Abraham

GINGERBREAD PANCAKES

For a quick meal, any meal from 8 a.m. to 1 a.m., make gingerbread pancakes. Serve with butter and applesauce, and wedges of cheese for protein, bacon strips may also be added. Use packaged gingerbread mix and cook on a griddle. These are to be made small, and often will not turn as smoothly as regular pancakes, but this does not affect the flavor!

This is a nice reserve meal to have on busy days or for the late unplanned-for "after a party" company. Most refrigerators have cheese in them all the time, and the shelf can always have a package of mix and cans of applesauce.

Mrs. E. G. Miller, Jr.
Sandia Corporation

Mrs. E. G. Miller, Jr.

APPLESAUCE PANCAKES

1¼ C sifted flour
1¼ t double-acting baking powder
¼ t salt
1 T sugar
1 egg, well beaten
¼ C melted butter
1 C applesauce
¼ t cinnamon

Add dry ingredients together and sift. Gradually add shortening, egg, milk (near room temperature) and applesauce. Mix until smooth. Bake on hot greased griddle. Makes 18 medium pancakes.

Mrs. L. O. Montgomery
Air Force

Dorothy Montgomery

FOOL-PROOF WAFFLES

2½ C flour
¼ t salt
4 t baking powder
1½ T sugar
2 eggs
2¼ C milk
¼ C melted shortening or salad oil

Sift dry ingredients into mixing bowl. Add eggs, shortening and milk. Stir well or mix with electric mixer until all ingredients are well mixed. Bake. Serves 5 or 6. For family of 3, cut recipe exactly in half. If you have leftover batter, bake to very light brown, wrap in cellophane bags and store in freezer. To serve, drop in toaster until hot and brown.

Mrs. H. F. Gunn
Sandia Corporation

Betty M. Gunn

SOUR MILK PANCAKES

2 C flour
2 C sour milk, or buttermilk
1 t soda
1 or 2 eggs, well beaten
¼ t salt
1 t melted shortening

Combine flour and sour milk and let stand overnight. Add remaining ingredients.

Mrs. J. V. Holcombe
Marine Corps

Nancy Holcombe

REFRIGERATOR ROLLS

2/3 C sugar
2/3 C shortening
1 C boiling water
6 C unsifted flour
2 yeast cakes dissolved in 1 C lukewarm water
2 eggs, beaten
2 t salt

Cream sugar and shortening. Add boiling water and let cool. Add yeast cakes which have been dissolved in lukewarm water, and eggs. Mix together well. Add flour and salt. Stir until dough becomes elastic. Cover bowl and refrigerate for 6 hours before using. Roll out and let rise for 2½ to 3 hours. Cover with cloth as it is rising. Bake at 425°F for 20 minutes. This dough may be kept up to 10 days in the refrigerator without spoiling. I use this same dough for doughnuts, cinnamon rolls, or anything calling for a basic sweet dough.

Mrs. G. C. McDonald
Sandia Corporation

Mary Elizabeth McDonald

REFRIGERATOR ROLLS

5 C sifted flour
5 T vegetable shortening
½ C sugar
1 t salt
2 eggs
1½ C lukewarm water
1 package yeast

Combine shortening, sugar, salt and ¼ C lukewarm water in mixing bowl. Beat eggs and add. Dissolve yeast in ¼ C lukewarm water and add. Add 5 C flour and mix thoroughly. Cover mixing bowl and store in refrigerator. After several hours pound dough down. It may be kept and used for as long as 10-14 days.

Mrs. R. H. Dickman
Navy

Marion M. Dickman

BUTTER ROLLS

½ C sugar
1 T salt
1 C scalded milk
1 C melted butter
2 cakes yeast, dissolved in a little water
3 eggs, beaten lightly
4½ C flour, enough for soft batter

Put sugar and salt in mixing bowl. Add milk and butter. Let cool. Add remaining ingredients in order. Mix with spoon. Do not knead. Dough should be very soft. Cover. Let rise until double in bulk. Divide dough. Roll and make into desired shape. Recipe calls for butter horns. Roll perfectly round, cut with knife in wedge as piece of pie. Roll up from large end. Because of richness of rolls, these are just as good the next day, heated.

Mrs. W. F. Jenike
Army

Martha S. Jenike

POTATO RUSKS

1 C sugar
1 C hot mashed potatoes
1 cake yeast, soaked in 1 C warm water
4 well-beaten eggs
1 T salt
1 C shortening
7 C flour, about

Add sugar to mashed potatoes. When cool, add yeast soaked in warm water. Let rise from 3 to 4 hours or until light. Add eggs, salt, shortening and flour enough for soft dough. When light, 2 or 3 hours, roll out ½-inch thick and cut with biscuit cutter. Let rise again about 1½ hours and bake in 325°F oven. When baked, brush tops with butter and powdered sugar. Makes about 60 rolls.

Mrs. W. L. Peterson
Army

Helen J Peterson

FRENCH BREAD

3 C flour
1 t sugar
½ t salt
1 pkg. dry yeast

Put first three ingredients in bowl. Dissolve yeast in 1 C lukewarm water (or one cube fresh yeast in same amount water). Soak about 10 minutes. Add to dry ingredients. Knead resulting dough until smooth. (It will be rather stiff dough--don't be alarmed). Let rise until double in bulk in a warm place. Knead down. Let rise until double in bulk again. Form into 2 rolls of dough about 15 inches long - 3-inch wide. Slash the top three or four times with knife. Brush with melted butter and then with slightly whipped egg white. Place on cookie sheet or shallow pan which has been sprinkled with cornmeal (do not grease pan). Let rise until about half again as large as when made out. Bake in 400°F oven for 30 minutes.

Mrs. R. N. Brown
Sandia Corporation Betty Brown

GARLIC BREAD

1 loaf Italian or French bread, cut into 1-inch slices
1/8 lb butter
½ t garlic salt
3 t grated parmesan cheese

Melt butter, garlic salt and cheese in double boiler. Butter one side of slice with above and place under broiler until brown. Serve hot.

Mrs. M. D. Marks
Air Force Libby R. Marks

HOSKA (DANISH BREAD)

½ lb. butter
3 C flour
3 egg yolks
1 cake yeast
1 T sugar
8 T cream (or canned milk)
1/8 t vanilla

Mix butter and flour on bread board. Add beaten yolks. Mix well. Add yeast which has been raised in the warm cream and sugar. Add vanilla and knead well. Roll thinly in circle and cut pie wedges. Place small amount of apricot jam or marmalade and roll with fingers to form crescent shaped horn..

Placed on greased tins and let stand 20 minutes. Bake in 350°F for 20 to 25 minutes until lightly browned. Dust with powdered sugar.

Mrs. R. E. Arn
Army Ann Arn

SPOON BREAD

¾ C corn meal
1 C boiling water
1 C sweet milk
pinch salt
2 T melted butter
2 t baking powder

Pour boiling water over meal. Stir until smooth. Add other ingredients. Add baking powder last. Put in greased baking dish and cook 30 to 40 minutes in 375°F oven.

Mrs. R. W. Adams
Army

Mary P. Adams

SPOON BREAD

4 eggs
1 C water ground corn meal
2 C milk
1 t salt
1 T sugar
2 T melted butter

Scald milk. Stir in corn meal; bring to a boil. Remove from heat; beat in egg yolks, one at a time. Then add salt, sugar and butter. Beat egg whites stiff and fold into corn meal mixture. Pour batter into hot buttered baking dish and bake for 45 minutes in 350-375°F oven. Serve immediately. This makes a fine meal with fried ham, maple syrup and a salad.

Mrs. G. W. Taylor
Army

Carola W. Taylor

SOUTHERN BISCUITS

2 C flour
3 heaping t baking powder
½ t salt
3 heaping T shortening
¾ C milk

Mix all dry ingredients, then mix shortening and add milk.

Mrs. Britt S. May
Air Force

Mary Ann May

SWEET POTATO BISCUITS

¾ C boiled and mashed sweet potatoes
2/3 C milk
4 T milk
1¼ C flour
4 t baking powder
1 t sugar
½ t salt

Mix potatoes, butter and milk. Sift remaining ingredients together. Add to potatoes and mix into soft dough. Roll lightly on floured board and cut. Bake in 450°F oven.

Mrs. L. S. Stranathan
Air Force

Ann P. Stranathan

HUSH PUPPIES

1 C flour
1 C corn meal
3 t baking powder
1 t salt
3 T sugar
1 egg, well beaten
1 C milk
¼ C shortening, melted
chopped onion and green pepper
grated cheese

Sift flour with baking powder, salt and sugar. Add corn meal and mix. Combine beaten eggs and milk and shortening. Turn liquids into dry ingredients and stir vigorously until all flour is dampened. Add green pepper, onion and cheese. Drop by spoonful into fat and fry until brown.

Mrs. T. N. Ritchie
Army

Lee B. Ritchie

JOHNNY CAKE (CORN BREAD)

½ C sugar
1½ C sifted flour
½ C corn meal
2½ t baking powder
1 t salt
1 egg
1 small T melted shortening
2/3 C sweet milk

Sift together dry ingredients. Add eggs to milk and shortening. Combine mixtures and beat only until blended. Fill hot greased tins (9x9-inch works fine) and bake at 425°F for about 25 minutes. Cut in squares and serve with butter and maple syrup. This corn bread does not crumble readily.

Mrs. J. H. Stein
Air Force

Ruth E. Stein

NOODLES

4 eggs
1 t salt
flour to mix

Beat eggs until lemon yellow, not frothy. Add salt. Add 1 C flour and mix well. Continue to add flour only until mixture can be handled on the board. It can be slightly sticky and placed on a well-floured board. Knead more flour in until mixture can be rolled easily. Roll to 1/8-inch thick. (Better put cloth on your table; this is too much for ordinary board.) Let noodle sheet dry for several hours, turning frequently for quicker drying. When slightly rubbery, cut into strips and dry thoroughly. Add to boiling soup or stock. Boil for about 15 minutes. NOTE: Do NOT try to mix noodles stiff before rolling--only enough flour to roll. Serves 5 to 6, with some to warm up the next day.

Mrs. H. F. Gunn
Sandia Corporation

Betty Gunn

HUSH PUPPIES (South Carolina)

1 C corn meal
1 t salt
2 t baking powder
1 medium onion, diced
½ t soda
1/3 C buttermilk

Mix all ingredients. Roll into balls the size of walnuts and fry slowly until light brown in the deep fat. Enough for about 15 small balls.

Mrs. R. W. Adams
Army

Marye P. Adams

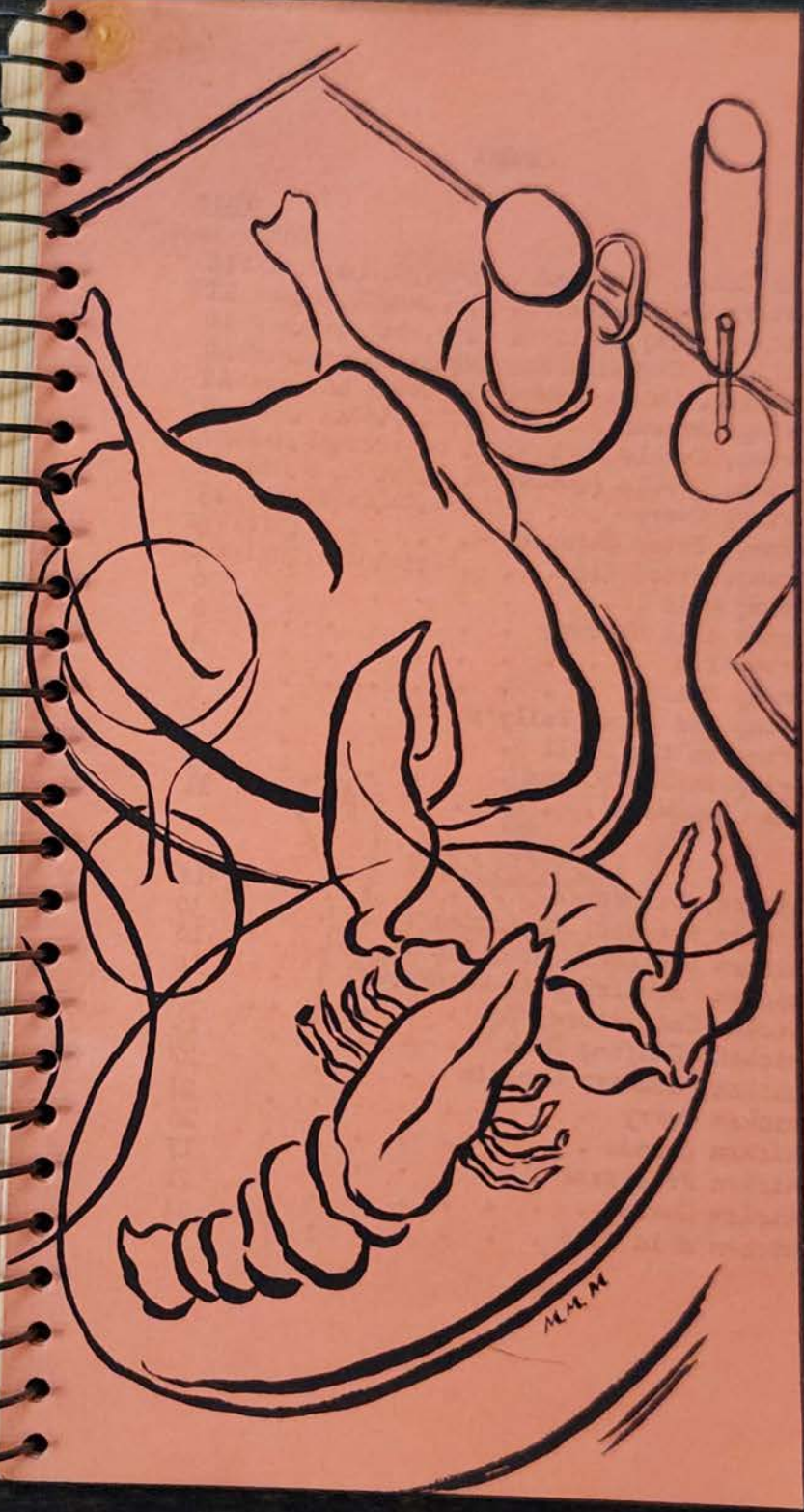
DUMPLINGS

1 C flour
2 t baking powder
¾ t salt
½ C milk, scant

Sift dry ingredients into bowl. Stir in milk and mix until milk is taken up, no more. (Batter should be softer than biscuit dough.) Drop by tablespoonful into boiling soup or gravy. Cook covered for 15 minutes. Test by turning a dumpling up slightly with a fork. If done, the bottom of the dumpling is fluffy. Serve dumplings with stewed chicken, or any meat stew.

Mrs. H. F. Gunn
Sandia Corporation

Betty M. Gunn



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SHRIMP PILAFF

4 slices bacon
1 qt canned tomatoes
1 lb fresh shrimp
2 C rice
1 sm chopped onion
salt & pepper to taste

Fry bacon, add tomatoes and onion. Then bring to boil and add rice, shrimp, salt and pepper. Put in steamer and cook until dry, about 1½ hours.

Mrs. R. W. Adams
Army

Marge P. Adams

POLLY'S SHRIMP AND RICE

2 C cooked rice
1 C cooked shrimp
2 C cream (must be cream or Half & Half)
1 T butter
1 t Worcestershire sauce
6 T catsup
¼ t Tabasco
salt and pepper

Shrimp and rice should be cool so as not to curdle cream. Mix all ingredients in casserole and cover with buttered crumbs. Bake 30 minutes in 325-350°F oven.

Mrs. E. F. Colliton
Air Force

Barbara Colliton

SHRIMP FRIED RICE

4 C cold cooked rice
2 T Wesson oil
2 C diced cooked shrimp
1 slightly beaten egg
3/4 t salt
¼ t pepper
2 T soy sauce
2 diced scallions

Heat oil in deep frying pan. Add shrimp and cook for about one minute, stirring constantly. Add egg, salt and pepper, and cook, still stirring, until egg and shrimp are well mixed. (Diced cooked chicken, pork, or ham may be used instead of shrimp.) Add rice and soy sauce and cook, stirring frequently, 4 or 5 minutes, or until rice is thoroughly heated. Garnish with diced scallions.

Mrs. A. E. Scott, Jr.
Air Force

Ruth Scott

SHRIMP PIE

3 slices cubed bread
1 C milk
2 C cooked shrimp
2 T melted butter
3 eggs, well beaten
3/4 C diced green pepper and celery, mixed
Salt and pepper to taste

Soak bread in milk and mash with fork. Add shrimp, butter, eggs and seasonings. Turn into buttered casserole and bake in moderately hot oven about 20 minutes. Serves 4-6.

Mrs. F. E. Buck
Air Force

Patsel R. Buck

CHINESE FRIED SHRIMP

1 egg, separated
2 t. melted butter
1/8 t. salt
⅛ C beer
¼ C flour
¼ C cornstarch
1 lb shrimp

Dip cooked or canned shrimp in a batter made as follows: To beaten egg yolk, add melted butter, salt and beer. Combine flour and cornstarch, mix to a smooth paste with half of beer mixture. Add remaining liquid gradually and fold in beaten egg white. Fry batter-coated shrimp in deep hot fat (390°F) until crisp and brown. Serves 3-4.

Mrs. G. B. Daughton
Air Force
Jean M. Daughton

SHRIMP ON THE SHELL

3/4 C shrimp
5 T butter
4 T flour
2 C milk
1 t. Worcestershire sauce
½ glass pimiento cheese

Melt butter, stir in flour, and gradually add milk. When thickened, add Worcestershire sauce and cheese. Add shrimp and pour into greased shells. Top with buttered crumbs and bake in 350°F oven for 20 minutes. Serves 12.

Mrs. H. G. Mehlhouse
Sandia Corporation
Ellen Mehlhouse

SHRIMP MULL

3 slices bacon
1½ C diced onion
1 diced green pepper
2 stalks celery
1 qt uncooked, cleaned shrimp
1 qt water
1 C ketchup
black pepper to taste
1 t Worcestershire sauce
salt to taste
Tabasco to taste

Fry bacon slices until crisp. Add onion and saute until golden; add pepper and celery. Simmer, lid on pan, 5 minutes. Add shrimp, then water to cover; add ketchup, black pepper, Worcestershire, salt and Tabasco. Simmer until thickened, 30 minutes. Serve over dry, fluffy rice. Yield: 4 portions.

Mrs. G. A. Keller
Navy
Barbara Keller

SHRIMP ARNAUD

3 lbs. fresh or frozen shrimp
SAUCE:
2 T vinegar
4 T olive oil
1 T prepared mustard
2 green onions (tops minced)
3 to 4 stalks celery, chopped fine
salt, pepper and cayenne pepper to taste

Chop shrimp, or leave whole as desired. Mix above ingredients thoroughly. Place in refrigerator for 2 to 3 hours before serving. Serve on bed of crisp lettuce.

Mrs. T. N. Ritchie
Army
Lee Ritchie

SHRIMP CREOLE IN A HURRY

¼ C butter
½ C minced onion
1 C diced celery
1 can cond. tomato soup (10½ oz. can)
1 C cooked or canned peas
½ C water
½ t salt
½ t pepper
2 bay leaves
2 C cooked or canned shrimp

Melt butter in heavy iron frying pan. Add onions and celery, and brown lightly. Add soup, water (or liquid from peas) and seasonings. Cover and simmer gently for about 15 minutes, stirring occasionally. Add shrimp and peas and continue cooking about 15 minutes. Remove bay leaves. Serve with fluffy rice. Makes 5 servings.

Mrs. D. F. Worth
AEC
Patricia Worth

CREOLE SHRIMP

2 lb. fresh shrimp
1 lg diced onion
1 clove minced garlic
4 stalks diced celery
2 T salad oil
3½ C tomatoes
1 T capers
½ C green pepper
1 t sugar
chili sauce
2 bay leaves
sprig thyme
dash tabasco sauce
5 shredded stuffed olives

Brown onion, garlic and celery in hot fat. Add tomatoes and seasonings. Cook 40 minutes. Add cooked shrimp; cook 10 minutes. Serve in rice ring.

Mrs. J. J. Dorney
Army
Aimee C Dorney

SHRIMP A LA NEWBURG

6 cans shrimp or
2 lbs. raw shrimp
2 cans mushrooms (diced)
1 medium onion
½ C butter
2½ T lemon juice
1 T salt
cayenne to taste

Cook and de-vein raw shrimp. If using canned shrimp, drain, rinse in cold water, and drain again. Cut shrimp into fairly small pieces. Add minced onion and cook for three minutes in butter. Add lemon juice, salt, cayenne, and mushrooms.
Make a white sauce of the following:

6 C milk
6 T flour (mixed to paste with cold water)
¼ C butter
5 egg yolks, well beaten
1 lg can diced pimientos
12 T cooking sherry (more or less to taste)
pinch dried sweet basil or summer savory

When milk, flour and butter have thickened, add egg yolks and pimientos. Add shrimp mixture and sherry. Put into a chafing dish (over blazer) or warming casserole. Serve over hot buttered toast points or toasted, buttered English muffins.

The quantities in this recipe make a good buffet supper main dish for 12-14 people.

Mrs. O. S. Brownlee
Navy
Audrey Brownlee

COQUILLE ST. JAQUES

¼ C melted butter
¼ C flour
1 T ground mustard
1 t salt
Dash cayenne
2 C milk
1 t Worcestershire sauce
½ C grated parmesan cheese

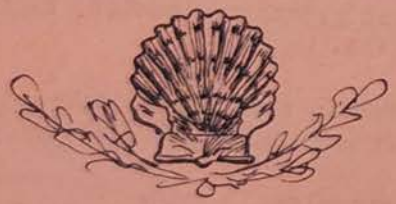
Melt butter; stir in next 4 things, then milk. Cool until thick. Add sauce and grated cheese.

1 t chopped onion
2 T butter
2 C boiled scallops
1 C cleaned pre-cooked shrimp
1 T minced parsley
Grated cheese
Sherry to taste

In another pan saute onions in 2 T butter. Add scallops, shrimp, parsley and sauce. Sprinkle with grated cheese. Brown under broiler. Use small shells if you have them. Serve with tossed salad, French bread, fruit tarts and coffee.

Mrs. W. F. Jenike
Army

Martha S. Jenike



MARYLAND CRAB CAKES

4 slices bread
½ C olive oil
¼ t dry mustard
½ t salt
dash paprika
1 t Worcestershire sauce
2 eggs (separated)
1 T chopped parsley
1 lb crab meat (white meat)
1 lb claw meat (dark meat)

Trim crusts from bread; lay flat in tin or platter. Pour oil over them. Let stand an hour. Pull apart lightly with 2 forks. To bits of bread add seasons, yolks of eggs, and crab meat. Mix lightly with fork. Fold in stiffly beaten egg whites. Shape into about 18 cakes. Brown in hot skillet just brushed with fat.

Mrs. R. J. Hansen
Sandia Corporation

Opal Hansen

STUFFED OYSTERS

2 T ham fat
2 T flour
1 sm onion
1/3 C ground cooked ham
4 cans Louisiana oysters
1½ C bread
1 egg (beaten)
1 T sweet pepper
1 T minced parsley
1 T butter
Pepper to taste

Brown flour in shortening, add chopped onion and brown; then add ham and oysters, cut rather small and cook about 5 minutes. Soften bread in oyster water, squeeze dry and measure. Add to mixture. Also add egg, finely chopped sweet pepper, parsley, butter, pepper and cook a few minutes longer. Fill 8 baking shells or ramekins with this dressing. Sprinkle with bread crumbs and bake 10 or 15 minutes. Garnish with lemon and parsley.

Mrs. E. R. Pettebone
Navy

Peggy Pettebone

OYSTERS ROCKEFELLER

Raw oysters (½ doz per serving
¼ lb melted butter
1 bunch parsley
1 bunch spinach
½ stalk celery
1 bunch green onion tops
1 bunch beet tops
juice of 1 or 2 lemons

Prepare pie plates and fill with coarse rock salt. Place ½ dozen raw oysters on half shell in each plate for one serving. Grind all greens and celery very fine. Add melted butter and lemon juice. Put a teaspoonful of this mixture on each oyster. Place dish under broiler and cook rapidly until oysters curl. One-half teaspoonful mayonnaise may be used in place of butter and lemon juice. Serve on plates in which cooked.

Mrs. E. R. Pettebone
Navy

Peggy Pettebone

TUNA CHOW MEIN

4 strips bacon
2 small diced onions
4 stalks diced celery
1 can mushrooms
1 can tomato soup
1 C liquid#
2 C peas
2 C tuna (3 cans)
2 C white sauce

Fry bacon. Remove. Slowly saute onions and celery. Add remaining ingredients and simmer. Serve over chow mein noodles or rice. This can be made the day before and just re-heat.
#Use liquid from peas and mushrooms.

Mrs. J. W. Moore
Air Force

Billie Moore

UNION LANE SCALLOPS

1 lb scallops
3 T butter
3 T flour
3 C milk
½ t salt
¼ t paprika
dash tabasco
1 t Worcestershire sauce
½ C grated cheddar cheese
1 oz Sherry

Rinse and drain scallops. Make rich white sauce by melting butter in pan, rubbing in flour and gradually adding milk. Simmer and stir until thick and smooth. Add seasonings and grated cheese and cook until it has melted. Add uncooked scallops and when hot thru, add sherry. Arrange scallops in greased baking dish, sprinkle with bread crumbs, more grated cheese and dot generously with butter. Bake in 350°F oven for 45 minutes. Serves 4.

Mrs. W. C. McGraw
Marine Corps

Barbara M. McGraw

SHRIMP IN SOUR CREAM

1½ lb shrimp
1 lg onion
dash cayenne pepper
¼ lb margarine
¼ C flour
1 C sour cream
Toasted English muffins

Boil shrimp in water to which cayenne pepper has been added. Shell shrimp and cut in large pieces. Saute diced onion in margarine. Shake shrimp in paper bag with flour; then add shrimp to onion mixture and simmer about two minutes. Add sour cream and simmer twenty minutes. Serve on toasted English muffins. ½ t oregano may be added if desired.

Mrs. E. J. Soares
Army

Margaret Soares

BAY SHRIMP CURRY WITH RICE

½ lb (1 C) cooked shrimp
1 T butter
1 t curry
3/4 C finely diced pared apples
1 T flour
1 C light cream
½ t salt
2 C cooked rice

Cook shrimp in butter 2 or 3 minutes. Add curry and apples. Simmer 5 minutes. Add flour and blend. Add cream and simmer 15 minutes, stirring frequently. Add salt. Serve bordered with rice.

Mrs. J. M. Bristol
Navy

Jean B. Bristol

BROILED CHICKEN IN RHYME

The fowl must be young
And the flesh should be white;
Drawn and trimmed it must be,
To have it just right.
Cut the tips of the wings,
The neck close, and trim;
Don't leave a pin feather
To show upon him.

Wipe the bird, split it up,
Wrench it flat down the back;
Now 'tis ready for cooking
By broiler or rack.
Skin side down, for two minutes
The chicken should broil;
Then sprinkle with salt, and turn
Or 'twill spoil.

Watch it well till rich brown
On one side will show done;
Then the other...A platter
With butter should run;
Place on this, skin side up;
Now season again;
Put butter on top. There's a feast
For good men.

Mrs. D. F. Worth
AEC

Patricia Worth

TURKEY OR CHICKEN DRESSING

½ loaf fresh bread
1 lb ground sausage
2 onions
2 green peppers
4 stalks celery
½ can salted almonds
¾ t poultry seasoning
¼ t sage
salt and pepper

Cut bread in small cubes. Fry sausage and pour off all fat. Add meat to bread. Cut onions, peppers, celery and chop almonds. Add seasonings and mix well. Do not add moisture. Stuff into turkey dry. About enough for a 16-pound bird.

Mrs. J. Bolcerak
Navy

Mrs. John Bolcerak

HAWAIIAN BROILERS

¼ lb butter
3 minced cloves garlic
1 C Shoyu (Kikkoman is good)
juice 2 limes
1 t dry mustard
1 t minced fresh ginger or 2 t ginger
2 t sugar
1 t chervil
1 t black pepper (coarse)
whiskey

Simmer all ingredients except whiskey for about 15 minutes. Add ½ C whiskey and soak split broilers several hours. Broil and baste. This is similar to Tere Aki and steaks are divine in it.

Mrs. R. T. Coiner
Air Force

Helen Nix Coiner

CHICKEN A LA SAUCE PIQUANT

1 roasting chicken
4 T butter
4 T flour
1 pt water
1 sliced onion
2 bay leaves
1 t salt
1 t pepper
cayenne to taste

Disjoint chicken. Heat butter in saucepan. When hot, dust chicken with flour and fry in butter until nicely brown. Add flour. Mix thoroughly. Add water, onion and seasonings. Cover and simmer until chicken is tender.

Mrs. T. N. Ritchie
Army

Lee Ritchie

BARBECUED CHICKEN

1 3½-lb chicken
1 med onion
2 T fat
2 T vinegar
2 T brown sugar or
1 T white sugar
¼ C lemon juice
1 C catsup
3 T Worcestershire sauce
½ T prepared mustard
1 C water
½ C chopped celery
salt
red pepper

Cut chicken in serving pieces. Brown in hot fat. Brown onion in fat. Add remaining ingredients. Simmer 30 minutes. Pour over chicken. Bake uncovered in slow oven (325-350F) 1 hour or more. Sauce may be used for other meats.

Mrs. J. W. Moore
Air Force
Billie Moore

CHICKEN FRICASSEE

1 half-grown chicken or hen (still young)
6 T flour
6 T lard
salt, black or cayenne pepper
2 med onions
1 clove garlic
½ green pepper
4 C water
½ C chopped parsley and onion tops

Have chicken cut up as for frying and seasoned with salt, black or cayenne pepper. Put in iron frying pan. Brown well and remove. Brown flour and lard, stirring constantly to make roux to a dark tan in color. Add vegetables and cook until well wilted. Add chicken and water. Cook slowly 3 or 4 hours. About 5 minutes before serving, add chopped parsley and onion tops. Cook 10 minutes longer.

Mrs. T. N. Ritchie
Army
Lee B. Ritchie

OVEN BROILED CHICKEN WITH MUSHROOMS

Select a whole 2½ to 3 lb fryer. Brush with shortening and salt generously. Place in open pan in 450F oven. Baste with natural juices or ¼ C water after 20 minutes. Cook 1½ hours, or until done.

Select large fresh mushrooms. Slice or quarter mushrooms. Roll them in very fine bread crumbs, then dip in beaten egg, then crumbs again. Fry in deep fat about 2 minutes.

Serve cut-up chicken and mushrooms on platter. Nice to serve with this is French fried potatoes, green salad and pickled peaches.

Mrs. R. F. Howey
Army
Lois M. Howey

BARBECUED CHICKEN

2 2-lb size fryers
Brown chicken on both sides. Salt and pepper to taste. Arrange in large open baking pan. Slice two medium onions over top.

SAUCE:
1 can tomato puree
½ C vinegar
1 clove garlic, minced
1 bay leaf
1 T sugar
1 t salt
pepper to taste

Pour sauce over chicken and put in a 350F oven for ½ hour. Turn chicken and bake for an additional ½ hour. Serves 6-8 people.

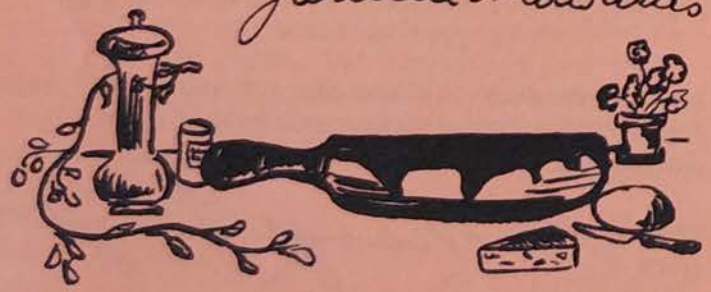
Mrs. G. Meyer
Navy
Marge Meyer

OVEN SIMMERED OR CHAFING DISH CHICKEN

1 5-lb roasting chicken, cut into pieces
½ C Calif. Burgundy or any red wine
1 clove garlic, mashed
1/8 t marjoram
¼ C flour
1 T salt
¼ t pepper (freshly ground)
½ C butter
1 wine glass brandy
1 bay leaf
1 sprig parsley
12 whole mushrooms (or 1 can)
8-12 sm white onions
1 slice smoked ham cut into strips

Wash chicken, dry, and place in shallow bowl with wine. Sprinkle with garlic and morjoram. Let stand two hours. Drain chicken on paper towels. Shake pieces of chicken in paper bag with flour, salt, and pepper to coat lightly. Place butter in baking dish or chafing dish (over direct flame). Heat until butter sizzles. Brown chicken well. Add brandy and blaze. Add remaining ingredients and wine. Cover baking dish to cook in a slow oven or put in chafing dish, cover and cook 1-1½ hours.

Mrs. N. J. Edwards
Air Force Jeanne V. Edwards



SPANISH CHICKEN LOAF

2 C cooked rice
2 eggs, slightly beaten
½ C soft bread crumbs
¾ C tomato juice
¼ t paprika
½ t salt
1½ C cooked diced chicken
2 T diced pimiento
1 t minced onion
¼ C diced celery
¼ C diced green pepper

Mix all ingredients together and pour into a well greased loaf pan. Bake in a moderate oven (350°F) until firm, about 40 minutes. Loosen sides from pan and unmold on tray. Garnish with parsley and serve with mushroom sauce made by heating a can of mushroom soup diluted with ½ C milk. Makes 6 servings.

Mrs. W. C. McGraw
Marine Corps Barbara Mc Graw

AU GRATIN CHICKEN SANDWICHES

2 T butter
2 T flour
½ t salt
1½ to 2 C milk
½ to ¼ C grated sharp cheese
cold sliced chicken or turkey
toast
paprika

Make a thin cream sauce by blending melted butter, flour and salt, and adding milk gradually while stirring over low flame. Cook until thickened. Add grated cheese and continue cooking until cheese is melted. Now place portions of the sliced chicken on toast in a shallow oven proof casserole. Pour cheese sauce over all, sprinkle with paprika and pop into hot broiler until bubbly and slightly browned. Serve immediately.

Mrs. W. C. McGraw
Marine Corps Barbara Mc Graw

CHICKEN GUMBO

1 chicken (cut up)
1 C chopped onion
1 C ham or sausage
1 small bay leaf
water
salt and pepper to taste
filé powder
2 T fat
2 T flour

Fry chicken, ham (or sausage) in fat. Remove when brown, and to the fat left in pot, add 2 T flour. When this is well browned, add onions and brown. Then put chicken and ham back and add enough boiling water for amount of gumbo wanted. Let cook slowly until chicken is thoroughly done. Add seasoning.

Should oysters be desired, fifty oysters and a quart of liquor may be added after chicken is done and cook until oysters curl at edges.

Just before serving, add filé (a tablespoon for ordinary gumbo). Do not let boil after adding filé.

Mrs. E. R. Pettebone
Navy

Peggy Pettebone

CHICKEN AND RICE

1 cut up cooked chicken
1 C rice
3/4 stick margarine
5 green onions
1½ T Worcestershire sauce
1 t paprika
salt, pepper to taste
1 can sliced mushrooms
buttered broccoli

Cook rice until tender and drain well. Place in large iron skillet margarine and green onions cut up, using tops, too. Add rice, cut up chicken, Worcestershire sauce, paprika, salt and pepper, and mushrooms. Turn heat low and let all this fry slowly. Turn with wide spatula when it is crusty on bottom and let it brown more. When finished, turn out on heated platter, garnish with buttered broccoli. Serve with cream chicken gravy--but don't count calories. Serves 4.

Mrs. R. L. Rauen
Air Force

Marie J. Rauen

CHICKEN A LA KING

4 C chicken stock
9 T flour
½ lb butter
1 cooked chicken
2 small cans mushrooms
½ can pimientos (2)
1 C blanched almonds
2 T sherry wine
3 egg yolks, well beaten

Melt butter in saucepan. Add flour and blend well. Then add stock and cook until thick. Add chicken, mushrooms and pimientos to sauce and warm thoroughly. Add nuts and wine, then egg yolks, and cook for about a minute. Serves 10-12.

Mrs. H. G. Mehlhouse
Sandia Corporation Ellen Mehlhouse

KAY'S CHICKEN CACCIATORE

1 fryer, 2½-3 lb.
½ C olive oil
1 onion, sliced thin
1 large can tomatoes
salt & pepper to taste
pinch rosemary
pinch oregano
6 cloves garlic
½ C white wine

Disjoint chicken; wipe well. Cook slowly in olive oil until golden brown, turning occasionally. Add onions and cook until onions are yellow and transparent. Add tomatoes, garlic, salt, pepper, rosemary and oregano. Cover tightly and simmer until chicken is tender and tomatoes are reduced to a sauce (about 45 minutes or an hour). Add wine the last 15 minutes of cooking. Serve on rice.

Mrs. R. E. deRussy, Jr.
Army Christeen deRussy

CHICKEN CURRY

5 lb stewing chicken
2 T butter
1 lrg diced onion
1 diced cucumber
1 diced apple
1 diced sweet potato
½ C seedless raisins
2 T curry powder to taste
1 T cornstarch per C stock
7/8 C cream

Cook chicken until tender. Remove meat from the bone in large pieces. Add butter, onion, cucumber, apple, sweet potato to stock. Simmer until tender. Add raisins and curry powder. Thicken with cornstarch moistened in a little cold stock or water. Stir into boiling stock. Just before serving, add cream but don't boil. Add chicken to this mixture.

Mrs. L. A. Hopkins
Sandia Corporation Mary Kate Hopkins

ARROZ CON POLLA
(Spanish Yellow Rice and Chicken)

1 to 4 cloves garlic
2 large onions
1 green pepper
3 oz olive oil
2 fryers
2 fresh tomatoes
1 small can pimiento
1½ lb rice (long grain)
2 small cans peas (petit pois)
2 bay leaves
saffron, salt and pepper

Make broth of wing tips, neck, gizzard, heart, bay leaves, salt and pepper. Chop garlic, onion and green pepper fine and saute in olive oil until cooked but not brown. Add cut up fryers and cook covered for 15 minutes. Add peeled fresh tomatoes and half of pimientos. Cook 5 minutes. Place rice in 6-qt earthenware casserole, dissolve saffron in two cups broth and add to rice. Stir rice until uniform in color. Add chicken, onions, etc., and cook covered in 350°F oven for 1½ hours, or until rice is cooked. Garnish with petit pois and remainder of pimiento. Serves 6.

One or two cans of beer can be substituted for chicken broth.

Mrs. G. E. Henriquez
Air Force

Joyce Henriquez

ARROZO CON POLLO--PANAMANIAN

1 3-1b chicken or 2 lbs breast and thighs
¼ C vinegar
6 strips bacon
2 8-oz tomato sauce or
1 1-1b can strained tomatoes
1 medium onion
2 stalks celery
sprigs parsley
few scallions
black pepper (whole)
salt
1 lb rice

Cut chicken in pieces. Pour vinegar over chicken and season with salt and pepper. Let stand for ½-hour. Fry bacon. Take out bacon and brown chicken in bacon fat. Place browned chicken in heavy casserole; add remaining fat, crumbled bacon, tomato sauce, onion, celery, parsley, scallions, whole peppers. Let simmer until chicken is almost done. Add water to double bulk and then add washed rice. Cover and cook very slowly either on top of stove or in oven. Salt to taste. Do not stir. Turn from bottom to top with fork. Add water in small amounts to avoid dryness and cook until done.

Mrs. E. F. Edwards
Army

Kay Edwards

CHICKEN COUNTRY CAPTAIN (Panama)

2 roasting chickens
2 cans tomatoes
½ t parsley
½ C raisins
2 C cooked rice
2 chopped onions
1 t curry powder
1 chopped green pepper
4 stalks chopped celery

Cut chicken as a fryer. Brown as for frying. Put in large baking dish. Cover with sauce made of all other ingredients except raisins. Cover and bake in slow oven 4 hours. Remove lid last 30 minutes and sprinkle raisins over top of chicken. Place on serving dish with rice. (Almonds are good sprinkled over top)

Mrs. R. W. Adams
Army

Mary P. Adams

CHICKEN TCHAKLOKHBELLI

8 chicken breasts and legs
¼ lb butter
1 large onion, sliced
½ C sherry
½ C tomato juice
1 C water
1 t paprika
1 t salt
pepper to taste

Melt butter in large skillet. Add chicken and braise until light brown. Remove chicken to roaster. In butter remaining in skillet, add sliced onions and saute until golden brown. Add all remaining ingredients to onions and pour over the chicken. Bake uncovered in 400°F oven. Turn after 30 minutes. Cook another 30 minutes. Turn and cook for 15 minutes longer.

Mrs. M. D. Marks
Air Force

Libby R. Marks

CHICKEN DIANDA

Fowl, 3½ to 4 lbs
½ C flour
4 T shortening
1 C sliced onions
½ C green pepper
2 cloves garlic
1 C sauterne wine (dry)
2½ C canned tomatoes
1 can tomato paste
2 bay leaves
¼ t thyme
½ t oregano
½ t salt
½ t rosemary
1 can button mushrooms
artichoke hearts (optional)

Prepare fowl for braising, brown in shortening. Remove chicken. To fat remaining in pan, add onion, thin strips green pepper, and finely chopped garlic; add more fat if necessary. Cook until soft and lightly browned. Add wine. Add tomatoes, tomato paste, seasonings and browned chicken. Cover and simmer over low heat 1½ to 2 hours, or until chicken is tender. Before serving, add mushrooms and artichokes. Thicken sauce if necessary, adding more salt if needed. Serve with spaghetti. Makes about 6 servings.

Mrs. F. H. Thorne
Navy

Estelle Thorne

RUTH'S CHICKEN

4-6 lb diced cooked chicken
3 T olive oil
1 small onion
3 C stock or water
4 T soy sauce (more if desired)
1 t salt
½ lb water chestnuts (sliced)
½ lb bamboo shoots (sliced)
½ lb mushrooms (sliced)
1 box frozen peas
12 oz toasted almonds
1 T cornstarch, mixed with
2 T cold water

Heat oil and brown onion. Add broth, then chicken and water. Add chestnuts, bamboo shoots and mushrooms which have been sauteed in butter. Add soy sauce and salt. This can be made the day before serving.

Heat and add peas. Cook until peas are done. Add cornstarch and water. Stir and cook a few minutes longer. Before serving, add almonds. Serve over rice. Tossed green salad or avocado molded salad is delicious with it.

Mrs. R. E. deRussy, Jr.
Army

Christean de Russy

BREAST OF CHICKEN MEXICAINE

4 lb chicken breasts
1 onion
2 green peppers
1 clove garlic
1 lb can tomatoes
2 sm cans button mushrooms
4 T chopped parsley
1 t sugar
1 t ground pepper
1 t chili powder
½ t oregano

Put chicken in saucepan. Add 3 C water and 1 T salt. Simmer until tender. Remove chicken from bones and leave in large pieces. Boil broth until 2 C remain. Melt 1 T butter in skillet. Add finely chopped onion and pepper, and minced garlic, and saute until onion is transparent. Add tomatoes, mushrooms, parsley, sugar, pepper, chili powder, oregano and broth. Cook uncovered, 15 minutes. Add salt and more chili powder to taste. Then mix 1 T cornstarch with a little water and add to sauce. Cook for 1 minute, stirring constantly. Place chicken in bottom of casserole or individual casseroles and spoon sauce over top. Heat in 400°F oven until bubbling hot. Serves 8.

Mrs. R. W. L. Lockridge
Army

Marian G. Lockridge

PINEAPPLE DUCKLING

1 4-lb duckling
2 t salt
2 T cooking oil or fat
1½ C duck broth
2 C pineapple chunks, drained
¼ t ground ginger
1 medium sized green pepper, cleaned and cut in small pieces
2 T cornstarch
1/8 t pepper
1 T soy sauce
6 T pineapple juice

Clean and quarter duckling. Place in saucepan with salt and 6 C cold water. Bring to a boil over high heat. Cover, reduce heat and cook gently for 45 minutes. Remove duck and drain. Keep broth. In a large, heavy skillet, heat 2 T oil or fat. Place drained duck quarters in skillet and cook gently about 15 minutes, turning frequently, until golden brown. Add duck broth, pineapple chunks, ginger and green pepper. Cover and cook for 15 minutes over moderate heat. Remove duck and keep warm. Combine cornstarch, pepper, soy sauce and pineapple juice and stir into pineapple and broth mixture. Stir until thickened. Return duck to sauce, cover and heat thoroughly about 10 minutes. Serve with hot boiled rice. Serves 4.

Mrs. M. H. Jenkins
Army

Louise Jenkins

MEATS

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BURGUNDY BEEF

4½ lbs cheapest cut chuck roast (excluding bone)
¼ C flour
4 carrots (chopped in cubes)
4 large onions
3 cloves garlic
1 cube butter
1 3/4 C Burgundy wine (domestic)

Cut chuck roast in one-inch cubes (take off gristle and most of fat). Brown in bottom of a heavy pot or Dutch Oven. Add flour. Stir and turn off heat. Brown onions in another pot. Add garlic in plenty of butter. Add carrots and wine. Add onions, garlic, carrots and wine to beef. Add following ingredients:

2 t salt
5 pinches thyme
3 pinches anise seed
2 bay leaves, crushed
5 pinches oregano
2 t accent
some pepper
some celery seed

Combine all. Add water to cover. Simmer 2 to 2½ hours. Delicious over rice.

Mrs. R. B. Diver
Army

Lucy Diver

BEEF STEW

1½ lbs boneless beef neck, chuck or round, cut in pieces
4 T flour
2½ t salt
1/8 t pepper
1 clove garlic, minced (optional)
3 T fat or salad oil
7/8 C minced onions
3 C boiling water
1 bay leaf
½ t celery seed
4 pared small white potatoes
7 pared small carrots
½ lb string beans
¼ C minced parsley

Roll meat in a blend of 2 T flour, 1 t salt, and pepper. Cook garlic in 2 T fat in a deep kettle 2 minutes. Add meat and brown. Add onions and cook 4 minutes, while stirring. Remove meat. Add 1 T fat and brown 2 T flour in it. Stir in boiling water and cook until thickened. Add 1 t salt, meat, bay leaf, celery seed and vegetables. Cover. Simmer until tender--about 20-30 minutes. Add parsley. Serves 4-5. Canned tomatoes may replace part of boiling water if desired.

Mrs. W. I. Wood
Air Force

Evelyn F. Wood

CHOPPED BEEF CUTLETS

6 slices bread
7/8 C red wine
1 C water
3 T diced onion
3 t salt
dash freshly ground black pepper
2 lbs ground lean beef
bread crumbs

Trim and dice bread. Soak 10 minutes in combined wine and water. Add onion, salt, pepper and mix well. Then add beef and blend. Form mixture into 12 flat cakes and roll cakes in bread crumbs. Let coating set. Fry quickly in hot fat in a skillet until cakes are brown and crusty on both sides. Serve with hot mustard. These can also be broiled by dotting with butter.

Mrs. F. A. Goss
Sandia Corporation

FILIPINO POT ROAST

4-lb pot roast
salt and pepper
½ t MSG (Spice Island)
½ t Beau Monde
1 clove minced garlic
5 onions sliced
3 sliced bell peppers
1 can mushrooms
1 can pimientos
rice

Sear roast, seasoned with salt, pepper, MSG, Beau Monde and garlic, in olive oil. Cover and cook 2 hours over low flame. Add onion and pepper, season with salt. Cook one-half hour. Add mushrooms and pimientos. Cook one-half hour. Add no water. Serve with rice.

Mrs. L. F. Lawson
Air Force

SAUERBRATEN

5 to 6 lb. rump roast
1½ C vinegar
½ C red wine
1 C water
12 peppercorns
2 T sugar
4 bay leaves
3 onions, chopped
12 whole cloves
1 t mustard seed
2 t salt
(A mixture of ½ vinegar and ½ water may be used instead of wine)

Soak meat in above mixture for four days. Keep in refrigerator and turn once a day. Remove meat and brown in hot fat. Add about 1 cup of wine mixture, cover and cook until tender--about 2 hours, adding more liquid if necessary. Serve with potato dumplings.

POTATO DUMPLINGS

6 medium potatoes
2 eggs
1½ t salt
½ C flour

Boil potatoes in jackets. Chill, peel and rice. Add eggs, salt and flour. Beat with fork until fluffy. Roll into 1 inch balls and drop into salted water (or gravy from sauerbraten) and drain well. Melt ½ C butter and stir in ¼ C bread crumbs--pour over dumplings; or serve with thickened gravy from sauerbraten.

Mrs. R. E. Snetzer
Army

BEEF STROGANOFF

3 lbs sirloin steak
3 cans button mushrooms
2 T flour
¼ lb butter
½ large Bermuda onion
salt, pepper, Worcestershire sauce to taste
½ C sherry or port wine
1 pt sour cream

Cut steak in 1-inch cubes. Cut some of the fat around steak in smallest pieces possible. Melt heaping T butter in large heavy skillet. Add half of the steak and fat and cook just until meat is done. Do not over-cook. Place meat in large pan, preferably Dutch Oven type. Cook remainder of meat in same manner. Add mushrooms to meat, saving liquid. Salt and pepper meat to taste. In skillet with meat juices, melt remainder of butter. Add flour and cook until blended. Add mushroom liquid, making a thick gravy. Add ½ grated onion. Taste gravy for any condiment needed. Above may be prepared several hours ahead and left in two containers, covered.

Just before serving, reheat meat and mushrooms over low fire in covered pan. Add a little butter if it seems dry. Add wine to gravy. Blend. Add sour cream. Blend. Pour over steak and mushrooms. Stir gently. Cook for 5 minutes only. Serve with rice. Serves 6 to 8.

Mrs. W. E. Gernert
Air Force

Mary Gernert

BEEF STROGANOFF

1 lb round steak
2 T flour
2 T shortening
1/3 C chopped onion
1/3 C water
1 can condensed consomme undiluted
¼ C sour cream

Cut steak into 1-inch cubes. Dredge meat in flour and brown in shortening. Add onion and water. Simmer 10 minutes covered. Add consomme. Cook 35 minutes covered and 30 minutes more uncovered. Stir in sour cream just before serving. This can be made ahead and reheated, but do not add cream until last. Serve with flat noodles or rice. Serves 4.

Mrs. H. K. Gilbert
Air Force

Valley Lee Gilbert

TAVERNS

3 lbs hamburger
2 cans tomato soup
1 C pickle relish
1 T salt
½ t pepper
24 buns

Brown hamburger until crumbly. Add remaining ingredients and mix well. Spread on toasted, buttered buns. This quantity serves 12. Good for cocktail party fare.

Mrs. R. F. Howey
Army

Lois M. Howey

BROILED BURGERS

1 lb hamburger meat
¼ C diced onions
1 diced tomato
½ C mild grated cheese
1 t mustard
Salt and pepper
Dash of steak sauce and Worcestershire
Catsup
6 hamburger buns

Mix first eight ingredients together. If dry, add enough catsup to moisten. Split buns and spread each side with mayonnaise and meat mixture. Broil at 400°F about 10 minutes or until meat is cooked. If cheese browns too quickly, lower heat. Serve hot.

Mrs. C. S. Maupin
Army

Abbie Maupin

PORCUPINES

Mix ground meat as for meatballs. Shape and roll in raw rice. Place in baking dish. Cover with tomato soup thinned with milk. Add a little celery, salt and pepper; and a little catsup. Bake about 2 hours in moderate oven.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

BEEFBURGERS WITH VEGETABLE STUFFING

1 lb ground beef
4 T dry bread crumbs
1 medium chopped onion
½ C tomato juice
salt & pepper to taste
½ C vegetable broth
1½ t flour
1 T butter
½ C mushrooms
3 stalks celery
1 small onion
¼ t paprika
1½ t skimmed milk
1 small grated carrot
1 T chopped parsley
1 T fine bread crumbs
1/8 t salt
few grains pepper
few grains rosemary

Make 4 hamburger patties from first six ingredients. Melt butter in frying pan and saute finely chopped mushrooms, celery and onion. Sprinkle with paprika, cook covered over low heat for 10 minutes. Remove from stove and add milk, parsley, carrot, dry bread crumbs, salt, pepper and rosemary. Mix thoroughly. Now place hamburger patties in baking dish, shape into cups to hold vegetable stuffing. Fill each cup with a mound of vegetable stuffing. Next, pour vegetable broth into frying pan and bring to a boil. Mix flour with 1 T cold water until smooth, then stir into boiling broth. Cook for a minute or so, stirring constantly. Then pour into baking pan. Bake uncovered in moderate oven (350°F) for 30 minutes, basting occasionally with sauce in pan.

Mrs. M. D. Marks
Air Force

Libby R. Marks

BROSHOLLI (STUFFED STEAK)

2½ lbs round steak, sliced very thin
2 or 3 C bread crumbs (depending on size of steak)
1 onion, chopped
1 or 2 cloves garlic
4 T parsley
¼ C olive oil or till bread holds together
salt and pepper to taste

Lay steak flat, top with bread dressing. Roll up and tie with a heavy string. Cover bottom of skillet with olive oil. Heat. Place rolled steak in skillet and brown well on all sides (about 5 minutes). Then place in large saucepan and cover with your favorite spaghetti sauce. Cook for 3 hours or until tender.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

BEEF MULLIGATAWNY

2 lb beef
6 C water
salt to taste
1 large coconut
1 large diced onion
2 t curry powder
2 t flour
1 T lard
juice of 1 lemon
rice

Boil beef in water until tender. If necessary add more water in order to have generous supply of broth when tender. Cut meat into small pieces and put back into broth. Grate coconut and pour over this 3/4 C boiling water to extract juice. Pour this in with meat and broth. Chop onion and fry in lard until brown. Add flour and curry powder (amount depends on strength of powder). Brown. Stir into mixture. Just before serving, add juice of 1 lemon. Serve with rice.

Mrs. T. B. Morse
Sandia Corporation

Edith Morse

STEAK AND ONION PIE

1½ C onions, sliced
1/3 C shortening
1½ lbs round steak, cut in ½-inch squares
1/3 C flour
3 t salt
¼ t pepper
1 t paprika
1/8 t ginger
1/8 t allspice
¾ C boiling water
1 C raw potatoes, diced
1 recipe pie shell pastry

Fry onions in hot shortening until yellow. Remove onions. Roll meat in mixture of flour, seasonings and spices. Brown in hot shortening. Add boiling water, cover, and simmer until meat is tender (about 1 hour). Add potatoes and cook 10 minutes longer. Roll dough into rectangle ¼-inch thick. Make several small openings for steam to escape. Pour meat into 10x6x2" greased baking dish. Lay cooked onions on top. Fit pastry over top and seal edge. Bake in very hot oven (450°F) 30-35 minutes. Makes 6 servings. Pot roast may be used instead of round steak.

Mrs. W. L. Brame
Air Force

Helen G. Brame

SPAGHETTI AND MEAT BALLS

1 lb ground pork
1 lb ground beef
2 eggs
4 T Parmesan cheese
olive oil
2 cans tomato paste
5 cans water
2 cloves garlic, or ¼ t garlic powder
pinch of oregano
1 lb spaghetti

Mix ground pork and beef with eggs and Parmesan cheese. Brown balls about the size of a walnut in olive oil. Add tomato paste plus water. Add garlic. Don't forget a pinch of oregano. Simmer 2 to 3 hours over low heat.

Boil spaghetti 12 to 15 minutes. Mix gradually with tomato sauce and Parmesan cheese. Serve with green salad and crisp French bread sliced, buttered and heated in the oven. A fresh fruit compote makes a pleasant dessert. Serves 8.

Mrs. A. J. Clark
Sandia Corporation

Carol Clark

MEAT SAUCE FOR SPAGHETTI

1 lb round ground beef
2 T olive oil
2 or 3 cloves garlic
2 large onions
2 T parsley
1 T oregano
1 small can mushrooms
1 C red cooking wine
1 large can tomatoes
1 can tomato paste
2 C water
2 bay leaves
2 T Parmesan cheese
salt & pepper to taste
½ t crushed red peppers

Brown ground beef in olive oil, adding 1 clove garlic sliced, 1 large onion chopped. Now add next 5 ingredients and simmer 15 to 20 minutes, covered. In large heavy saucepan, place tomatoes, tomato paste, 1 or 2 cloves garlic chopped, 1 onion chopped, 2 bay leaves, Parmesan cheese and 2 C water. Bring to boil. Then add meat mixture and simmer at least 3 hours.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

DILL, SOUR CREAM MEAT BALLS

1 egg beaten
1 lb ground beef
1 lb ground pork
Onion
1/3 C crumbs
salt, pepper
Worcestershire
Marjoram
¼ C water

Mix, refrigerate, form in 1-inch balls, brown. Turn into casserole.

GRAVY:
1/3 C margarine
1¼ C water
¾ t dill seed
1/3 C flour
2½ C sour cream

Mrs. E. J. Soares
Army

Margaret Soares

DANISH PUFF CHOPS

2 T butter
1/3 C sifted all purpose flour
2/3 C milk
1 egg
1 small grated onion
½ C grated Parmesan cheese
1 t salt
¼ t pepper
4 veal, lamb or pork chops

Melt butter in saucepan. Stir flour in smoothly, then add milk slowly. Cook until very thick. Add slightly beaten egg and cook over low heat, beating well. When batter is thick, add grated onion, cheese, salt, pepper and stir until seasonings are mixed. Remove from stove. Brown chops quickly on one side only in heavy skillet. Drain excess fat. Start oven at 350°F. Turn, brown side of chops up, sprinkle with salt and pepper. Place 1 T of batter on top of chops. Bake in oven 30 minutes.

Mrs. A. A. Stevenson
Air Force

Jane A. Stevenson

SWEDISH MEAT BALLS

1 lb ground beef
1 small onion finely grated
3/4 C fine, soft bread crumbs
½ t marjoram
½ C milk
1½ t salt
Dash of pepper
1 t Worcestershire sauce
1 egg

Mix well. Shape into small balls and brown in skillet. Remove meat, add flour to drippings in skillet and brown well. Add water to make thin rich brown gravy, seasoning as desired. Put meat balls and gravy in baking dish and bake 1½ hours in a very slow oven.

Mrs. W. L. Peterson
Army

Helen J. Peterson

CHILI

2 large green peppers
4 large onions
1 stick butter
1 lb ground pork
1 lb ground beef
2 cans (#2 size) tomatoes
chili powder
salt
2 cans (#2 size) kidney beans
Worcestershire sauce
Tabasco
1 can mushrooms

Saute chopped peppers and onions in butter until tender. Add ground meat and cook until fairly done. Add tomatoes, chili powder, salt and beans. Let this cook for several hours. Chili should be cooked at least 4 or 5 hours and additional cooking improves flavor. When about ready to serve, finish adding various seasonings to taste, and mushrooms.

Mrs. W. V. Davis
Navy

Mage Davis

STUFFED LEG OF VEAL

Veal--milk fed calf (pale pink in color). Have leg boned and tied. Stuff with well seasoned bread dressing. Season roast with pepper and paprika. Cover with bacon slices. Bake in slow oven (325°F) 30 minutes per pound. Serve with cranberry sauce or mint jelly. Good hot or cold.

Mrs. L. F. Lawson
Air Force

Margaret Lawson

VEAL RAGOUT

2 lbs cubed veal (round)
½ lb diced bacon
2 large diced onions
2 cloves minced garlic
1 can cond. tomato soup
2 4-oz cans mushrooms and liquid
1 t salt
2 T sherry
¼ C capers

Saute bacon, onions, garlic and veal until lightly browned. Add rest of ingredients (not capers) and cook slowly until tender. Thicken with flour if necessary. If you like curry, add ½ t curry powder. Just before serving, add capers. Serve with noodles, tossed green salad and garlic bread.

Mrs. A. W. Oberbeck
Army

Mardy Oberbeck

PAPRIKASH

2 or 3 onions
Fat, butter or shortening
2 lbs veal stew meat or 1 chicken (approx. 4 lb) or both
1 t red pepper seeds
½ to 1 lb rice
water
Salt and pepper to taste

Fry onions in butter or other fat. When brown, add either veal or chicken or both and brown. Chicken or veal should be cut into pieces. Then cover with water and cook until almost done--about ½ hour. Then add ½ lb to 1 lb rice, depending on amount of meat used. Cover with water, season with salt and pepper. Bake until done--about another ½ hour.

Mrs. G. F. Rose
Sandia Corporation

Elizabeth Rose

LAMB CURRY

3 large apples
1 large sliced onion
1 clove garlic
1 T butter
1 T flour
1 T curry powder
Juice and grated rind of ½ lemon
2 C meat stock
1 t Kitchen Bouquet
½ C raisins
3 whole cloves
1 7/8 C cooked lamb, cubed
2 C cooked rice

Peel, core and slice apples. Saute apples, onion and garlic in butter until golden brown. Remove garlic. Add flour mixed with curry powder, blending well. Combine lemon juice, meat stock, Kitchen Bouquet. Add grated lemon rind, raisins, cloves. Cover and simmer 30 minutes. Add lamb. Heat thoroughly. Serve with fluffy rice.

Mrs. N. J. Eich
Sandia Corporation

Elaine J. Eich

RECHAUFFE

2 lbs chuck
4 oz can mushrooms
1 C sour cream
2 cans tomato paste
1 T Worcestershire sauce
1 t salt
1/8 t pepper
1 large diced onion
1 minced clove garlic
½ C sherry or port

Cube the chuck, brown it, onions and garlic in a little fat. Add mushrooms and mushroom liquid, sour cream, tomato paste, Worcestershire, salt and pepper. Cook slowly until meat is tender. Just before serving, add wine. Thicken with flour if necessary. Serves 4 generously. Serve with rice, tossed green salad and hot garlic bread.

Mrs. A. W. Oberbeck
Army

Mardy Oberbeck

KIDNEY VEAL CUTLETS

6 veal cutlets with kidney attached
6 small dried onions
1 can concentrated tomato soup
1 T sugar
1 t lemon rind
3 peppercorns
3 cloves
salt to taste

Rinse cutlets in cold water and dry well with cloth. Then place on rack in roaster. Salt and pepper lightly. Peel onions and place one on each cutlet. Put tomato soup in bowl--add an equal amount of water, sugar, lemon rind, peppercorns and cloves. Mix thoroughly and pour over cutlets and onions. Place cover on roaster and bake slowly about 2 hours, basting frequently and adding more water if necessary.

Slice kidney ½-inch thick. May be treated in same manner.

This is an original recipe (prize winner) and is published under my name in The Chicago Daily News Cook Book.

Mrs. B. J. Rogers
Army

Marie Rogers -

BOMBAY DUCK

½ lb each of lamb, veal, pork and beef
1 medium diced onion
1 clove garlic
olive oil
1 clove
2 t flour
2 t curry powder
½ C each bananas, raisins, pineapple, blanched almonds, cashews or peanuts, figs and dates
1 jar Major Gray's Indian chutney
4 C rice

Cut meats into ½-inch cubes. Brown in olive oil. Add diced onions, garlic and clove. Stir in flour and make the gravy creamy. Add ¼-½ C water, salt and pepper, curry powder and let gravy simmer for about 1 hour. Mix fruits, nuts and chutney together. Cover bottom of roasting pan with layer of gravy; then a layer of rice over gravy. Spread fruits, nuts, and chutney over rice. Pour remainder of gravy over all. Bake in moderate oven until brown. Serve hot.

L. D. Walker
Major, Air Force

Lawrence D. Walker

HAM SLICES WITH RAISIN-APPLE DRESSING

2 slices smoked ham, 3/4-inch thick
12 parsley sprigs
60 whole cloves

The Dressing:

3 C bread crumbs
½ C raisins
½ C diced apple
¼ C brown sugar
1 t dry mustard
¼ C melted butter

Wipe off ham slices with damp cloth. Make a dressing by mixing bread crumbs, raisins, apple, sugar and mustard, and pour melted butter over bread mixture. Place one ham slice on pyrex baking platter and pile dressing on ham slice. Place second slice of ham on top of dressing. Stick cloves in the fat. Bake in 300°F oven for about 1 hour or until tender. Garnish with parsley.

Mrs. L. F. Huston
Air Force

Josie Huston

ENGLISH MUFFIN SURPRISE

Split and toast English Muffins. Top with well cooked sausages and fried apple rings. Serve with warm syrup.

Mrs. J. W. McRae
Sandia Corporation

Marian McRae

BARBECUED HAM SLICES ON BROWNED RICE

4 slices cooked ham (¼-inch thick)
½ C catsup
2 T vinegar
2 T brown sugar
4 T Worcestershire sauce

Make barbecue sauce by combining catsup, vinegar, sugar, Worcestershire sauce. Brush ham slices with sauce. Place under broiler for 5-10 minutes. Serve on browned rice.

BROWNED RICE

3/4 C chopped onion
1½ C dry uncooked rice
3 T bacon drippings
½ t salt
3½ C water
½ C chopped green pepper

Brown onion and rice in bacon drippings. Add salt and water. Cover and cook for 25-30 minutes. Just before cooking time is completed, add green pepper and finish cooking.

Mrs. D. A. Tate
Air Force

Ethel M. Tate

HAM BARBECUES

1 lb ham (baked ham loaf chopped fine)
¼ C vinegar
2 T water
2 T currant jelly
½ t dry mustard
½ t paprika
2 T brown sugar
dash red pepper
½ bottle catsup

Combine all ingredients but ham, in saucepan and heat together until smooth. Then add chipped ham. Soak in mixture shortly before adding to hamburger buns.

Mrs. G. F. Rose
Sandia Corporation Elizabeth Rose

BARBECUE RIBS AND SAUCE

Allow 1½ lbs spareribs per person. Bake ribs in 300°F oven for 1 hour.

SAUCE:

½ C tarragon vinegar
½ C catsup
1 T Worcestershire sauce
1 T "Smokie" flavored sauce
1 minced medium onion
1 crushed garlic clove
1 lemon (juice and cut up peel)
4 drops Tabasco sauce
2 heaping T brown sugar
1 t salt
½ t chili powder
½ t (or less) ground sage

Combine these ingredients. Bring to a boil. Let simmer 10-15 minutes. Let stand. This sauce may be made in advance and refrigerated. Have sauce warm when applying to ribs on grill.

Mrs. F. F. Tolle
Air Force Louise Tolle

SPARE RIBS WITH BARBECUE SAUCE

3 to 4 lb meaty spare ribs (for 4). Cut ribs into serving pieces (2 ribs to each piece). On each piece, put one thin slice onion and one of unpeeled lemon and secure with toothpicks. Place in shallow roasting pan and roast for about 30 minutes at 450°F.

SAUCE:

1 C catsup
1/3 C Worcestershire sauce
1 t chili powder
1 t salt
2 dashes Tabasco sauce
2 C water

Heat sauce to boiling and pour over ribs after they have roasted for 30 minutes. Bake in oven about 1 hour at 350°F. Baste every 15 minutes with sauce.

Mrs. F. I. Winant
Navy

Eleanor Winant

GARABOLDI SAUCE

16 ripe tomatoes
12 medium onions
1 lb raisins
1 qt vinegar
2 T ripe mustard seed
1 t cloves
1 t cinnamon
16 sour apples
3 large peppers, partly red
2½ C sugar
2 T salt
2 T ginger

Cut tomatoes, onions, apples, peppers into small pieces. Put all ingredients together and boil slowly for 2 hours. Makes 9 to 11 pints. Wonderful with roasts and sandwiches.

Mrs. G. R. Arbuckle
Army

Christine C. Arbuckle

SWEET AND PUNGENT PORK

1 egg, beaten
2/3 C flour
½ t salt
1 lb pork shoulder, cut in ½-in. cubes
2 small green peppers, cut in ½-in. strips
½ C brown sugar
3/4 C vinegar
2 T molasses
2 small tomatoes, cut in small pieces
3 T cornstarch
2 C cooking oil
1½ C drained canned pineapple chunks

Combine egg, flour, salt and 4 T water to make thin batter. Add pork cubes to batter and mix until well coated. Fry in hot cooking oil until nicely browned. Drain well and keep hot. Combine green pepper, pineapple, brown sugar, vinegar, 1 C water and molasses. Bring to a boil, stirring constantly, until thickened. Add pork and cook 5 minutes longer. Serve with hot boiled rice. Serves 4.

NOTE: This dish lends itself very well to the deep freeze or to being made well in advance of serving and does not suffer at all from reheating, but DO NOT OVERCOOK.

Mrs. M. H. Jenkins.
Army (Retired)

Louise Jenkins

SWEET SOUR PORK

2 lbs pork loin (boneless--cut in 1-inch size)
1 t wine (Saki or Sherry)
6 t cornstarch
1 t salt
3 t soy sauce
½ C pineapple (small chunks)
½ diced onion
1/8 C lard
¼ C vinegar
6 T sugar
½ C water
3 t soy sauce
1½ t cornstarch

Fry first 5 ingredients in deep fat until crisp to golden brown, then drain oil and put remainder on plate. Heat lard in pan. Brown onion. Add remaining ingredients. Add cornstarch previously mixed with a little water, slowly, stirring until mixed for 1 minute. Pour this sauce over the pork. Serve hot while the pork is crisp. Serves 6 to 8.

Mrs. T. N. Ritchie
Army

Lee Ritchie

SUKIYAKI

2 lbs beef, cut paper thin
2 lbs butter
8 mushrooms
8 medium onions, sliced
1 C bamboo sprouts
½ C diced celery and few leaves spinach
2 C chicken soup
1 C soy sauce
Pepper
Sugar

Put butter in frying pan. Add mushrooms, onions, bamboo sprouts and spinach. Add soup and soy sauce, pepper and little sugar. Simmer until vegetables are tender. Put thin slices of meat on top and cook until tender. Serve with rice (and saki). This can be served with a green salad and fresh fruits.

Can be made in chafing dish at the table. Continue preparing dish as long as guests eat.

Can use frozen steaks--just separate slices.

Mrs. J. E. Farmer
Army

Janice Farmer

SATI

For a new and different taste thrill, try this skewered veal sometime on your backyard barbecue.

2½ lbs veal round steak, cut ½-inch thick
¼ C salad oil
¼ C lemon juice
¼ C soy sauce

Cut veal into strips ½-inch wide; cut each strip into ½-inch cubes. Put 6 to 8 cubes of meat on metal or wooden skewers. Combine salad oil, lemon juice, and soy sauce. Marinate meat in sauce 2 hours, turning frequently. Place on broiler rack and broil 4 inches from broiler unit 15 to 20 minutes or until tender. Serve with Peanut Sauce (recipe follows) and lemon wedges. Serves 6, allowing 3 per serving.

PEANUT SAUCE:

Peanut Sauce resembles a rich, thick gravy and introduces a pleasing new flavor. It has great possibilities as a sauce for vegetables as well as for meat:

½ lb salted peanuts
¼ t pepper paste
2/3 C water

Put peanuts through food chopper, using fine knife. Combine peanuts, pepper paste, and water and mix well. Makes about 2/3 cup sauce.

Mrs. J. R. Townsend
Sandia Corporation

Pearl H. Townsend

CHINESE CHOW

3/4 lb meat (beef, veal or pork)
1 medium onion
3/4 C chopped celery
1 can mushrooms plus juice
1 can bean sprouts
1 C rice
1 can chinese noodles
Soy sauce
3 T flour
2 T vinegar
2 T sugar

Put water on to boil for rice. When water starts to boil, add rice and cook for 20 minutes. While rice is boiling, mellow onion that has been chopped. Then put onions in large pan. Brown meat that has been cut into small pieces. When browned well, add vinegar and 2 T soy sauce and let simmer for a short time. Then add this with onions and chopped celery and mushrooms. Take juice from bean sprouts and add to meat, celery and onions. Mix flour and sugar to water and make a smooth mixture. Add this mixture to the meat, onions, etc. Cook until desired thickness is reached. Add bean sprouts at the very last stage of cooking (just long enough to heat them). Serve with rice and chinese noodles. (Rinse rice with cold water, then several times with hot water to reheat the rice and the results will be nice fluffy rice.)

For an added bit of tasty shrimp, serve shrimp patties:

1 can medium shrimp
1 egg
About 4 big squares of crackers

Mash shrimp and mix with cracker crumbs and egg. Shape into small balls or patties and fry in deep fat until brown. Serves 4.

Mrs. K. E. Bauman
Navy

Lela Bauman

CHOW MEIN

2 C diced pork
2 T shortening
4 C diced celery
2 C sliced onions
½ C diced green pepper
4 C water
1½ t salt and pepper
¼ C cornstarch
¼ C soy sauce

Brown meat in shortening, add all vegetables, water, salt and pepper. Cover and simmer for 30 minutes. Blend cornstarch with soy sauce. Add to meat mixture and simmer for 30 minutes more. Serves 8.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

JOHNNY MEZSETTI

1 lb ground round
1 lb onions (3)
1 diced bunch celery
1 diced green pepper
1 can mushrooms
1 can Tomato soup
1 can Tomato paste
1 t hot sauce
1 can Arturo sauce
1 can black olives

Chop and saute the first 5 ingredients in bacon grease. Cook 1 8-ounce package noodles with a clove of garlic. Drain. Add the four sauces and one can black olives chopped. Stir in vegetables and meat. Sprinkle with grated cheese and bake in baking dish for 45 minutes in moderate oven.

Mrs. R. W. Adams
Army

Mary P. Adams

EMPANADAS--PANAMANIAN

2/3 lb lean pork sausage
1 lb lean beef
6 or 7 sprigs parsley
1 small onion
2/3 bell pepper
1 clove garlic
2 stalks celery (green)
8-9 olives (stuffed)
Hot pepper to taste or hot sauce or Tabasco sauce
Salt and pepper to taste
½ C chopped seedless raisins
2/3 C grated Parmesan cheese

Grind together the first 8 ingredients. Fry slowly in small amount of butter and simmer until well done. Season to taste. Remove from fire and add raisins and cheese (this gives meat spicy tang). Chill thoroughly.

Use your favorite pastry recipe. Roll dough to 1/8" in thickness and cut in rounds. Place 1 T of the stuffing near the edge of the circle and fold over the pastry forming semi-circles. Trim edges and prick with fork. You may either fry the empanadas in deep fat or bake them in a moderate oven for 15 to 20 minutes.

The small highly seasoned empanadas make an excellent appetizer.

Mrs. E. F. Edwards
Army

Kay Edwards

CHILIQUILAS

This is made by first making a chili con carne (makeshift Mexican).

3 lbs boneless chuck cut in ½-inch squares
2 large onions, minced
3 cloves garlic, minced
1 can Ashleys chili (hot or mild)
2 T bacon drippings

Brown onions, garlic, and meat in bacon drippings. Add chili and enough water to cover. Simer 45 minutes or so. Salt to taste.

CHILIQUILAS

Chili con carne (as above)
1 large package Fritos
1 lb grated Velveeta cheese
½ lb grated sharp cheddar cheese
1 onion, minced

Mix well and put in large casserole. The longer it sets, the better. Heat in slow oven until cheese melts. Serve immediately with green salad.

Mrs. R. T. Coiner
Air Force

Helen Nix Coiner

INVERNESS WINE BARBECUE SAUCE
(For chicken or veal)

¼ C salad oil
½ C white wine
1 grated peeled clove garlic
1 grated peeled onion
½ t salt
½ t celery salt
½ t black pepper
1 t each chopped fresh or ½ t each dried thyme, marjoram, rosemary

Mix oil, white wine, rest of ingredients. Chill several hours. Pour over chicken or veal. Let chill 3 hours. When grilling meat, brush sauce on again. Makes 3/4 cup. For steaks or lamb, substitute red wine for white.

Mrs. Robert McEvoy
Army
(Submitted by Mrs. P. J. Long)

Margaret McEvoy

CRAN-BAR SAUCE
(For barbecuing chicken, turkey, duck)

1 can jellied Cranberry Sauce
½ C water (more or less)
½ t lemon juice
½ t ginger
1 stick cinnamon
2 cloves
Honey (optional)

Melt cranberry sauce in saucepan, adding water gradually. Add rest of ingredients. Gently simmer for about 30 minutes. Baste chicken on barbecue grill, turning and basting until chicken is done.

Mrs. R. R. Bessom
Air Force

Irene Bessom

BAR B QUE SAUCE

1 medium size onion
1 bell pepper
small amount of parsley
2 cloves garlic
1 #300 can tomato juice
2 cans tomato sauce
½ C dill pickle juice
1 small dill pickle, chopped fine
salt and pepper
1 T Tabasco sauce
small amount of Smoke flavor

Chop fine onion, bell pepper, parsley and garlic. Sroum in olive oil or butter. Add remaining ingredients except Smoke flavor. Cook for 2 hours. Add Smoke flavor.

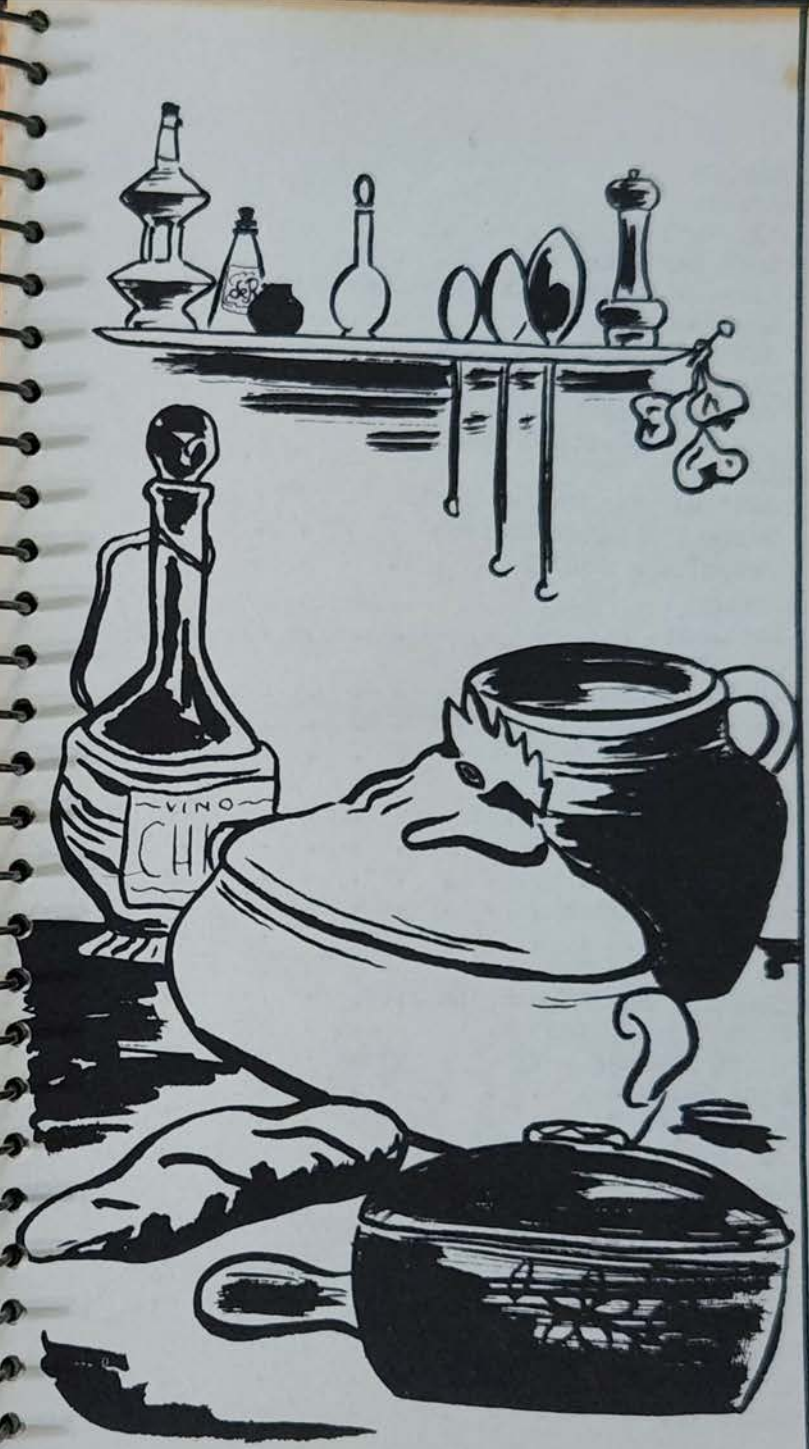
Quinto Boldoni
Officer's Club Chef

SAUCE FOR SIX OYSTER COCKTAILS

2/3 C tomato catsup
1/3 C chili sauce
1 t Worcestershire sauce
10 drops Tabasco
½ level t salt
pinch black pepper
pinch celery salt
1 level T dry horseradish
2 T lemon juice

Mix dry, hot horseradish in separate dish with just enough water to thoroughly dampen, then mix with all other ingredients until blended. The amount of Tabasco and horseradish may be varied to suit the "some like it hot" palate.

W. V. Davis, Jr.
Rear Admiral, USN



CASSERÔLES

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RICE CON QUESO

2 C cooked rice, drained and dried	1 small onion, minced
2 C mild cheese, grated	½ t salt
½ C parsley, minced	2 C milk
	2 eggs, beaten

Combine first 4 ingredients with salt, milk and eggs. Bake in greased casserole 45 minutes at 350°F.

Mrs. A. E. Uehlinger
AEC

Marian Uehlinger

CHEESE-NUT ROAST

1 C (¼ lb) mild cheese, grated
1 C walnuts, chopped
2 C moist bread crumbs
1 T onion, chopped
1 T butter, melted
½ C green pepper, chopped
2 eggs, beaten

Mix the above ingredients together and form into a loaf. Bake 45 minutes in moderate oven. Set pan in hot water while baking.

Mrs. S. C. Hight
Sandia Corporation Nan Hight

NEOPOLITAN SOUFFLE

1½ T butter
1½ T flour
¾ C (or 1 small can) tomato paste, with cream or top milk to make 1 C
1½ C cheese, grated
1/3 t salt
pepper to taste
2/3 C cooked macaroni
1 T butter, melted
2 egg yolks, well beaten

Melt butter and add flour. When smooth, add tomato paste. Stir until sauce boils, then add grated cheese, salt, pepper, macaroni, melted butter and egg yolks. Twenty-five minutes before serving, beat egg whites until stiff, fold into mixture and turn into buttered baking dish. Bake until firm at 400°F.

Mrs. J. McLay
Sandia Corporation Ruth McLay

TUNA, SPAGHETTI AND CHEESE CASSEROLE

1 T onion, minced
3 C medium white sauce, well seasoned
1 C American cheese, grated
2 T catsup
¼ C water
½ T Worcestershire
4 C cooked spaghetti
2 cans tuna (chunks are best)
4 strips bacon

Saute onion in fat. Fat should then be used to prepare white sauce. Add cheese, catsup, water, Worcestershire, spaghetti and tuna to white sauce and onion. Place in greased casserole and top with bacon strips. This casserole may be baked a long time at 275°F or may be completed more quickly by baking at 400°F about 45 minutes. The recipe serves 8 generously.

It has been my experience that it would be difficult to improve upon the seasonings in this casserole and it would surely be well to try just the amounts given before experimenting. A little liquid smoke added to the ingredients makes a reasonably good substitute for the bacon topping. A little bit of parsley, chopped, could be added for color.

Mrs. E. D. Herrity
Sandia Corporation Laura Herrity

CASSEROLE ALASKA

6 slices bread, buttered
1 egg
2 C milk
1 1b can salmon or tuna
½ t salt and pepper

Butter bread and dice. Flake salmon and combine with bread. Beat egg and milk and add salt and pepper. Add this to bread mixture. Place in casserole. Dot with butter. Bake in 350°F oven for 30 minutes.

Mrs. F. A. Goss
Sandia Corporation Blaine B. Goss

TUNA SCALLOP

2 C potatoes, diced
2 C carrots, diced
½ C onions, diced
1 can tuna
½ can peas, drained
bread crumbs

Boil potatoes, carrots and onions together in salted water until tender. Save water drained from these. Add drained peas. Prepare white sauce from water saved from boiled vegetables and milk. Add tuna to white sauce. Alternate in a casserole a layer of vegetables and layer of tuna and white sauce, until full. Brown bread crumbs in butter and spread over top. Bake in 350°F oven for 10 to 15 minutes.

Mrs. P. J. Kurzeka
Army
Dorothy R. Kurzeka

SELENE'S CASSEROLE DISH

1 pkg wide noodles
2 C milk
½ 1b Velveeta cheese
2 eggs, beaten
pepper
1 t salt
1 t Worcestershire sauce
1 T cornstarch
1 can pimientos, finely chopped
1 can shredded tuna
grated cheese
buttered bread crumbs

Boil noodles in salted water. Drain and rinse. Put milk in top of double boiler over boiling water. Add cheese, stirring all the time until melted. Then add eggs, pepper, salt, Worcestershire sauce and cornstarch which has been mixed with water to make a paste. Cook until thick; then add pimientos and tuna fish. Mix with noodles and put in buttered casserole. Sprinkle with grated cheese and buttered crumbs and heat through. Serves 6.

Mrs. P. T. Preuss
Air Force
Mona Preuss

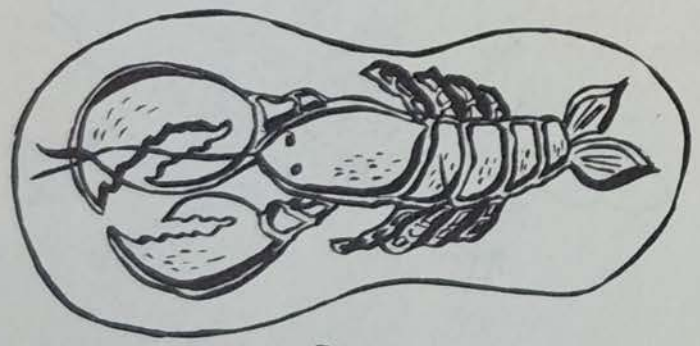
GEORGIA DICKINSON'S LOBSTER CASSEROLE SUPREME

1/8 lb butter
5 stalks celery, diced
1 small onion
½ pkg fine noodles, cooked
1 can lobster meat
1 can cream of mushroom soup
½ C almonds or pecans
¼ C sherry
cracker crumbs and nuts, or
rice crispies

Melt butter. Add celery and onion. Stir--do not cook. Add soup, lobster and nuts. Heat. Add cooked noodles and sherry last. Stir. Put in casserole and top with cracker crumbs and nuts or rice crispies and put under broiler to brown. This can be made in a short period of time, and chicken, tuna, crab meat or ham can all be used instead of lobster. If ham is used, omit sherry. If you happen to add too many noodles, add more creamed soup or milk. Stuffed olives can be added to this if desired.

Mrs. C. W. Dickinson, Jr.
Sandia Corporation

Georgia B. Dickinson



SEA FOOD CASSEROLE

1/3 C butter
1/3 C flour
2 t prepared mustard
1 T onion, grated
1 T Worcestershire sauce
½ t paprika
½ t salt
dash red pepper
3 C milk
1 6-oz pkg Gruyere cheese, cubed
½ C ripe olives, slivered
1 6½-oz can crabmeat
1 6-oz can lobster
1 lb fresh or frozen shrimp,
cooked and cleaned, or
1¼ C canned shrimp
1 medium avocado
1 T lemon juice

Melt butter in saucepan over low heat. Blend in next 7 ingredients. Stir in milk. Cook until thickened, stirring constantly. Add cheese. Stir until melted. Remove from heat. Blend in olives, seafood. Pour into 2-quart casserole. Bake uncovered in 350°F oven for 25 minutes, until bubbly. Peel and slice avocado and place on top of casserole. Brush with lemon juice. Continue baking 5 minutes. Makes 6 servings. For variety, serve casserole over cooked, seasoned rice.

Mrs. H. L. Evans
Air Force

Dixie Evans

DEEP SEA BAKE

8 hard-cooked eggs
3 T mayonnaise
3 T melted butter
3 T sweet pickles, chopped
1½ t vinegar
½ t salt
½ t dry mustard
1/8 t pepper
2 6-oz cans broiled mushrooms, sliced
1 lb fresh or frozen shrimp, cleaned

Cut eggs in half. Remove yolks and add mayonnaise, butter, pickles, vinegar and seasonings. Mix well and refill whites. Cover bottom of 2-quart casserole with mushroom slices. Top with deviled eggs and uncooked shrimp. Pour over cheese sauce.

CHEESE SAUCE:

¼ C butter
¼ C enriched flour
2 C milk
1 C American cheese, grated

Melt butter. Stir in flour and gradually add milk. Cook until thickened, stirring constantly. Stir in cheese and cook over low heat until cheese melts. Pour over casserole and sprinkle with extra cheese. Bake in 350°F oven about 30 minutes. You could have it all ready to go, slip it in the oven ½ hour before serving time.

Mrs. T. T. Robertson
Sandia Corporation

Grace H. Robertson

AUNT MARY'S STUFFED SHELL MACARONI

1 lb Jumbo shell macaroni
2 T salt
4 qts boiling water
1 lb ricotta (Italian pot cheese)
2 eggs
salt and pepper to taste
3 or 4 T parsley
spaghetti sauce
mozzarella cheese
oregano

Add macaroni and salt into boiling water. Cook until tender. Place into collander, wash and cool with water, and drain. Then place shells on clean cloth to finish draining. Mix ricotta, eggs, salt and pepper and parsley. Place ½ t cheese mixture into each shell. Cover bottom of large casserole with your favorite spaghetti sauce. Then add rows of the shell macaroni and cheese until bottom layer is full. Repeat with sauce and shell macaroni until you have the casserole almost full, ending with the sauce. Now place slices of mozzarella cheese on top. Sprinkle with oregano and bake in 375°F oven about 20 minutes, or until mozzarella is melted.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

SKIMPY SHRIMP

3 slices buttered bread
American cheese, grated
2 lb shrimp, approx.
¼ t mustard
½ t salt
1¼ C scalded milk
2 eggs, beaten

Remove crusts from bread and dice. Put in casserole with alternate layers of cheese and shrimp. Mix eggs, mustard and salt. Add milk. Pour over bread and shrimp and let stand 10 minutes. Bake in 300°F oven for 1 hour.

Mrs. J. E. McKenna
Army

Violet McKenna

BACON AND MACARONI DISH

1 lb bacon
2 C small elbow macaroni, cooked
2 onions
3 cloves garlic
1 green pepper
2 cans tomato sauce
½ lb sharp cheese
4 T dried parsley

Cut bacon in inch pieces; fry until not quite crisp. Drain off fat, leaving just enough to lightly brown onions; add to cooked macaroni. Crush garlic, cut green pepper, sprinkle in parsley. Grate cheese (but leave enough cheese to sprinkle on top). Pour in tomato sauce and mix well. Put the rest of cheese on top. Bake in 350°F oven until piping hot--about 20 to 30 minutes.

Mrs. J. Balcerak
Navy

Mrs. John Balcerak

CHEESE STRATA

12 slices stale bread
½ lb American cheese
2 2/3 C milk
4 eggs
¾ t salt
1/8 t paprika
¼ t pepper

Trim crusts from bread and lay 6 slices in bottom of buttered baking dish, fitting them to cover entire surface. Slice cheese and lay it all over the bread. Cover with remaining 6 slices of bread. Beat eggs. Add milk and seasonings. Pour mixture over bread and cheese to cover and keep in refrigerator until ready to bake. Place in pan of hot water and bake in 375°F oven about 45 minutes, or an hour, until custard is set and bread is puffed up and brown. Serve at once. (The thorough chilling--overnight if possible--makes the strata puff like a souffle.)

Mrs. R. E. Poole
Sandia Corporation

Ruth D. Poole

BAKED LUNCHEON OMELET

2 T butter
3 T flour
½ t salt
¼ t pepper
⅛ t paprika
1 t grated onion
1 C milk
4 eggs, separated

Melt butter. Add flour and seasonings. Stir until bubbly. Add milk. Stir and cook until sauce is thick. Cool and add egg yolks, beaten egg whites. Bake in greased baking dish in 350°F oven until top is firm and browned--about 30 minutes.

Mrs. J. M. O'Toole
Navy (Retired)

Marion O'Toole

ITALIAN HOLIDAY FRIED SPAGHETTI

1 12-oz pkg spaghetti
1 dry red cayenne pepper, or
½ t ground cayenne pepper
2 T butter
chopped parsley, if desired
2 cans (2 oz) anchovy fillets in oil
dash of garlic powder
8 salted crackers

Boil spaghetti and drain. Place butter in frying pan; add anchovies, parsley, garlic powder and red pepper, crushed. Stir frequently while frying for about 3 minutes. Add well-drained spaghetti, mixing well. Crumble in crackers; stir and turn until mixture is fried and browned. NOTE: The anchovies and crackers are salty. Be careful adding salt. Serve with red dry wine and antipasto or green salad. Serves 4.

Mr. H. F. Gunn
Sandia Corporation Harold F. Gunn

PICNIC SPAGHETTI

2 T shortening, melted
1 lb ground meat
½ t salt
1 small onion
3 stalks celery
½ green pepper
1 t chili powder
2 cans tomato soup
1 8-oz pkg spaghetti

Brown chopped onion, diced celery and diced green pepper. Add ground meat and brown. Add tomato soup, salt and chili powder and simmer gently for 30 minutes. Cook spaghetti, drain, and arrange in greased casserole. Top with sauce and bake, covered, in moderate oven for 45 minutes. Serves 6.

Mrs. R. K. Parry
Sandia Corporation Lois M. Parry

QUICK SPAGHETTI CASSEROLE

1 lb round ground beef
2 T olive oil
2 cloves garlic
1 large onion
1 T oregano
2 T parsley
½ t crushed red pepper

Brown meat, garlic and onion in olive oil. Then add next 3 ingredients. Salt and pepper to taste. In large casserole, place 2 cans of spaghetti (Franco American spaghetti), 1 can tomato soup, 1 small can tomato paste, 1¼ C water. Add meat mixture and mix well. Sprinkle with Parmesan cheese and bake at 350°F until brown (about 40-45 minutes). Serves 4.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

TAGALONI

1 garlic clove, grated
1 can crushed corn
1 can tomato sauce
1 can mushroom sauce
1 can Italian macaroni sauce
1 can mushrooms
1 small bottle stuffed olives, chopped
1 heaping C sharp cheddar (have the merchant grind it fine)
1 box very fine egg noodles

Cook noodles until tender in salt water. Drain. Mix all sauces and cheese and stir into noodles. Place in casserole. Sprinkle top with cheese. Bake in slow oven 1 hour, or until golden brown.

I like this casserole dish because it goes beautifully with any sort of cold meat, it ages well (may be prepared several days before it is to be served), and may be frozen.

Mrs. G. W. Okerson
Navy

CHICKEN, HAM AND MUSHROOM PIES

1 5-lb chicken
1 onion
3 stalks celery
1 sprig parsley
1 qt water
2 t salt
½ lb mushrooms, sliced
1 T onion, finely minced
¼ C butter
¼ C flour
½ lb cooked ham cut in small pieces
biscuit dough

Simmer first six ingredients until really tender. Remove chicken, skin and cut from bones. Put skin and bones back in broth. Add 1 C more water and simmer ½ hour longer. Cool and strain. Saute mushrooms and onion in butter in a deep pan. Push mushrooms to side of pan and add flour to drippings and work until smooth. Add 4½ C chicken broth, and cook until thickened. Add cooked ham (about 1½ C) and the chicken. Taste to try seasonings. This makes about 2 qts.

Divide mixture into 6 individual casseroles. Cover the tops with biscuit crust rolled ¼-inch thick. Flute edges, brush with egg beaten and mixed with 2 T water. Bake in 450°F, until bubbly and biscuit is a golden brown. Cool and wrap for freezing or use immediately.

Mrs. P. J. Long
Air Force

Perditta Long

TURKEY SUPREME

2 pkg frozen broccoli, half cooked
sliced turkey
2 C condensed cream of chicken soup
1 C turkey stock or gravy
¼ lb sharp cheddar cheese
1/8 t salt
pepper
2 T flour
1 t paprika
1 C milk
1 can almonds, salted and roasted

Combine the above ingredients and place in a casserole. Put the almonds on top. Heat thoroughly in a moderate oven for 20-25 minutes. Serve with left-over dressing or rice and a green salad.

Mrs. K. L. Riddle
Air Force

Marilla Riddle

CORNED BEEF PIES

2 C flour
1 t baking powder
6 T shortening
½ t salt
1/3 C milk
1 egg yolk, slightly beaten

Add egg and milk to dry ingredients. Roll 1/8-inch thick. Cut into 8 squares and fit into muffin tins.

FILLING:
2 T butter
¼ C chopped onion
2 T flour
1½ C tomatoes
pepper to taste
1½ C canned corned beef

Cook butter and onion in skillet until onion is soft. Add flour, tomatoes, pepper and corned beef cut in small pieces. Place corned beef mixture in the pastry squares, fold over the edges. Bake in 425°F oven about 20 minutes.

Mrs. V. E. Trimberger
Civil Service

Mafine Trimberger

GNOCCHI

2½ C milk
1 C corn meal
1 can tomato sauce
3 T butter
1 egg yolk
1/3 C grated cheese

Bring milk to a boil. Add corn meal and cook until thick. Add butter and egg yolk to cooked mixture. Salt to taste and cool in greased pan. Cut in squares, place in baking dish, and cover with tomato sauce and grated cheese. Dot with butter and bake 20 minutes at 325°F.

Mrs. E. J. Soares
Army

Margaret Soares

PIZZA PIE

1 box Hot roll mix
olive oil
1 large can tomatoes (3½ can size)
drain well
½ C parmesan cheese
1 t salt
1/8 t garlic salt
1/8 t black pepper
1/8 t red pepper (optional)
Top with choice of mushrooms, anchovies, Italian sausage, salami, or cooked breakfast pork sausage
½ lb white cheese (Mozzarella)
½ t oregano

Prepare dough as directed on box. Let rise only 60 minutes. Roll out ½-inch thick, put into 3 12-inch pizza pans, or five 9-inch pie pans. Brush with olive oil. Cover with tomatoes that have been finely chopped. Sprinkle salt, garlic salt, black pepper, red pepper, over all. Sprinkle parmesan cheese. Top with choice of mushrooms, anchovies, Italian sausage, salami, or cooked breakfast sausage, which has been cut into bite size. Add thin sliced white cheese. Sprinkle oregano. Bake immediately in preheated oven at 450°F for 15 to 20 minutes, or until edge of pie is brown. Cut into pie shape pieces and serve hot.

Mrs. R. E. Baker
Army

Bernice Baker

PARTY PIZZA

DOUGH:

6 C flour
½ C water
1 yeast cake
1 t sugar
1 C warm water
3 T shortening

Place 4 C bread flour in a bowl (sifted). In ½ C of lukewarm water, put 1 yeast cake and 1 t sugar and place over very low heat until it begins to bubble. While the yeast cake is bubbling, take 1 C warm water and melt 3 level T of shortening in it. Pour shortening mixture into the flour and blend. Then add the yeast solution and start kneading the ingredients. As you do this, gradually add the remaining 2 C flour that the recipe calls for. Knead until flour no longer sticks to your fingers. Place the dough in a large bowl and rub shortening over the top (to prevent a crust from forming on it). Place a clean tea towel over the bowl and place in a warm place to rise. After the first rising, punch down well, re-shortening the top and let it rise again. Roll out thin to fit pizza pans. Makes 4 pans of pizza.

SAUCE:

3 T salad oil
2 cans (No. 2) tomatoes
1 can tomato paste
1 clove garlic, cut up
1 T salt

While the dough is rising, you may go ahead with the sauce. Cover the bottom of your large saucepan with 3 T of salad oil. Then add 2 cans of tomatoes and 1 can of tomato paste. Next, cut up 1 clove of garlic and place in sauce. Then add 1 T salt. Cook this mixture slowly for 1 hour.

CONTINUED

PARTY PIZZA - CONT.

TOPPING:

1 lb extra sharp yellow cheese
1 C Parmesan cheese, grated
1 t salt
½ t pepper
½ lb bulk sausage
2 t oregano

While the sauce is cooking, you can go ahead and prepare your ingredients for the topping. Cut the yellow cheese into thin wedges; set aside. Gather the Parmesan cheese, salt, pepper, sausage and oregano, amounts as specified on recipe.

Fifteen minutes prior to the time you will want to serve party pizza, you may proceed as follows: Roll out the dough to fit the pizza pan. Cover the pizza with substantial amount of the sauce that you have prepared. Then place the cheese wedges over the whole pizza, scattered. Sprinkle ¼ C of parmesan cheese over the party pizza; sprinkle with pepper and salt and ½ t of oregano (spice). Break 1/8 lb of sausage into small bits and scatter over the party pizza. Place in pre-heated oven at 525°F and bake for 12 minutes (place rack in center of stove).

Serve your party pizza proudly and plenty hot!

(Needs only a tossed salad and coffee to make a treat for any party that will really be a hit!!!)

Mrs. H. L. Browne
AEC

Helen B. Browne

BABY ITALIAN PIE

½ C onion, minced
¼ to ½ C olive or salad oil
1 8-oz can tomato sauce
1 6-oz can tomato paste
1 t salt
¼ t oregano
1/8 t pepper
1/8 t garlic salt
2 pkg oven-ready biscuits (20)
½ lb American cheese, grated
¼ C parsley, grated
2 to 3 T grated Parmesan cheese

Heat oven to 400°F. Cook onion in 1 T oil until golden brown. Remove from heat. Blend in tomato sauce, tomato paste, salt, oregano, pepper and garlic salt. Roll out each oven-ready biscuit to a 4-inch circle. Brush with oil. Arrange half of cheese on dough; spread with tomato sauce. Top with remaining cheese and whole, canned broiled mushrooms, if desired. Sprinkle with parsley and Parmesan cheese. Bake about 10 minutes. Serve hot. Makes 20.

Mrs. H. W. Maglidt
Sandia Corporation

Betty Maglidt

BAKED LASAGNE

SAUCE:
Brown in saucepan:
- ¼ C olive oil
- 1 small onion, diced
- 1 clove garlic, chopped

Add and simmer 15 minutes:
- 1 No. 2½ can Italian tomatoes
- 1 T parsley, chopped
- 3 basil leaves
- 1 can tomato paste
- salt and pepper to taste

MEATBALLS:
Mix thoroughly:
- ½ lb round steak or chuck, chopped
- ½ lb ground pork
- ¼ C bread crumbs
- ¼ C milk
- 1 egg, beaten
- 3 T Parmesan cheese, grated
- 2 T parsley, chopped
- salt and pepper to taste

Shape into tiny meatballs about the size of walnuts. Brown in olive oil and add to sauce. Simmer 30 minutes.

LASAGNE:
- 1 lb Lasagne
- 1 small (about ¾ lb) mozzarella
- 1 lb ricotta
- 4 oz Parmesan cheese, grated

While sauce is simmering, boil 6 quarts water. Add 3 T salt, and 1 T oil. When boiling rapidly

CONTINUED

add 1 lb Lasagne. Cook about 25 minutes. Drain well. Arrange casserole with several spoonfuls sauce on bottom, layer of Lasagne, several slices mozzarella; 4 or 5 T ricotta, sprinkle with grated cheese and another layer of sauce. Repeat until all sauce and cheese are used, ending with a layer of Lasagne and sauce. Top with meatballs. Bake 20 minutes at 350°F. Serves 6. Cut in squares. All cheese and Lasagne can be purchased in any Italian grocery. Serve with tossed green salad and garlic bread.

Mrs. C. L. Tucker
Air Force
Mildred V. Tucker

EGGPLANT CASSEROLE

- 1 medium sized eggplant
- 1 medium sized onion
- 1 medium sized green pepper
- 1 egg
- 4 slices stale bread
- ½ lb cooked shrimp
- 2 stalks celery
- 4 slices bacon
- salt & pepper to taste
- bread crumbs

Cook eggplant whole, in salt water until soft. Remove from fire, peel and mash. Brown bacon, reserving grease to saute chopped onion, green pepper and celery. Soak bread in water; then squeeze out water. Combine all ingredients well with egg, salt and pepper. Crumble bacon into mixture. Bake in greased casserole at 375°F for 25-30 minutes. Top with bread crumbs before baking.

Mrs. M. D. Marks
Air Force
Libby P. Marks

HOT TAMALE PIE

1 large onion, diced
1½ lbs ground beef
1 No. 2 can tomatoes (2½ C)
1 t salt
½ t black pepper
2 T chili powder
½ C ripe olives, chopped (if desired)
1 12-oz can whole or creamed corn

TOPPING:
½ C sifted flour
1 t salt
1 t baking powder
½ t soda
⅘ C corn meal
1 C buttermilk
1 egg, beaten
2 T melted fat or salad oil

Brown diced onion and meat in little hot fat. Add tomatoes, seasoning, ripe olives and corn. Pour into greased casserole. Cover. Bake in 325°F oven about 30 minutes. Meanwhile, make cornbread batter to pour over top. Sift flour once. Measure, add salt, baking powder and soda and sift again. Add corn meal and mix. Blend buttermilk and beaten egg and add to mixture. Add melted shortening and blend. Uncover casserole and pour batter over. (Set oven heat to 425°F while you're pouring batter.) Replace in oven and bake uncovered for about 25 minutes or until brown. Serves 6 to 8.

Mrs. C. Dunn, Jr. Margaret J. Dunn
Army

PATE CHINOIS CASSEROLE

1 lb ground beef
1 medium onion, chopped
1 medium green pepper, chopped
salt and pepper to taste
1 medium can of golden creamed style corn
mashed potatoes

Brown meat, onion and green pepper. Add salt and pepper to taste. Place in 2-quart casserole. Top with can of corn. Then make crust of mashed potatoes. Sprinkle potato top with paprika. Bake at 350°F for 45 minutes to 1 hour until potato topping is golden brown. This dish with a green salad and dessert will make a good meal.

Mrs. B. A. Ferry
Army
Ruth D Ferry

QUICK SAUSAGE CASSEROLE

1 lb sausage meat
2 C sliced apples or 1 can sliced apples
1 can sweet potatoes

Break up sausage meat a little and put in bottom of casserole. Bake in oven at 350°F for 15 minutes (375°F for 30 minutes at high altitudes); drain off most of the fat. Spread apple slices over the meat and place sweet potatoes uniformly on top. Pour about 3 or 4 T of the drained sausage fat over the sweet potatoes, salt lightly and replace casserole in oven for 35-40 minutes.

Mrs. W. J. Eich
Sandia Corporation
Elaine J. Eich

TOMATO AND BACON CASSEROLE

8 slices bacon	2 large cans tomatoes
2 bell peppers	1 C brown sugar
2 small onions	7 slices toast

Cook bacon until crisp. Remove from pan and add peppers and onion, which have been cut into small pieces, to bacon fat. Let cook until done but not brown. To this add tomatoes, brown sugar, salt and pepper to taste. Let simmer until juice is almost gone. Break up toast and bacon into tomato mixture, place in casserole, cover with toasted crumbs, 1 T brown sugar, and dot with butter. Bake in moderate oven for about 30 minutes. Serves 8-10.

Mrs. J. H. Sampson
Army

Frances B Sampson

DINNER-IN-A-DISH

4 T shortening	¼ t pepper
1 medium onion	2 eggs
2 green peppers	2 C corn, fresh or canned
1 lb hamburger	4 medium tomatoes, sliced
1½ t salt	½ C dry bread crumbs

Put shortening in skillet and lightly fry chopped peppers and onions. Then add meat and blend thoroughly. Add seasonings. Remove from fire. Stir in eggs and mix well. Put 1 C corn in baking dish, then half of meat mixture, then a layer of sliced tomatoes. Repeat and cover with crumbs. Dot with butter or shortening. Bake in 375°F oven for about 45 minutes.

Mrs. W. O. McCord
Sandia Corporation

Elizabeth McCord

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ONIONS MONTICELLO

12 onions

2/3 C sliced mushrooms

Peel and remove small portion from centers of onions with potato baller or teaspoon. Parboil 30 to 40 minutes. Saute mushrooms in butter. Sliced canned mushrooms may be substituted for fresh. Reserve the broth to replace part of milk in sauce. Fill centers of drained, parboiled onions with these mushrooms. Place in baking dish and cover with following sauce.

SAUCE:

3 T butter, melted
3 T flour
1¼ C milk
½ t salt
3 oz sharp cheese
¼ C sherry

Blend flour into melted butter, and while stirring constantly add milk and salt. Cook until thick. Stir in cheese which has been cut into chunks. When cheese is thoroughly melted, remove from heat and blend sherry in slowly. Pour this sauce over onions and bake 40 to 60 minutes in a moderate oven. These may be prepared a day ahead and baked just before serving.

Mrs. G. W. Taylor
Army

Carola W. Taylor

BROCCOLI CASSEROLE

1 pkg frozen broccoli
1 can boiled onions
1 can mushroom soup
1 can mushrooms
1 C grated cheese
½ C bread crumbs
juice of ½ lime or lemon

Cook broccoli until almost tender. Combine with other ingredients in a casserole. Bake at 350°F for 30 minutes.

Mrs. R. E. deRussy, Jr
Army

Christian D deRussy

GOLDENROD ASPARAGUS

1 No. 1 can asparagus tips (or fresh or frozen)
3 hard cooked eggs
12 stuffed olives
2 C medium white sauce
Buttered toast

Heat asparagus in juice. Chop egg whites and olives and add to sauce. (add a bit of asparagus juice and olive juice to sauce). Arrange hot asparagus on toast, cover with sauce and garnish with sieved egg yolks.

Mrs. W. A. Stellenwerf
Air Force

Randi J Stellenwerf

DUTCH CURRIED KOOL SLA AU GRATIN

1 4-lb cabbage
2 C beef stock (or 2 bouillon cubes dissolved in 2 C water)
1 large bay leaf
2 whole cloves
1 small clove garlic, peeled
3 T grated onion
Salt and cayenne to taste

2 T butter
2 T flour
2 C milk
1 T curry powder
½ C bread crumbs
½ C grated cheese

Remove wilted leaves from a 4-lb cabbage and shred rest very finely. Wash shredded cabbage quickly in tepid water and drain. To beef stock (or bouillon) add bay leaf, cloves and garlic, all tied together in cheesecloth, and the onion, salt and pepper. Cook cabbage in this for 10 minutes or until tender.

Meanwhile make a cream sauce by melting butter in top of double boiler. Add flour and stir until thoroughly mixed with the butter. Stir in the milk to make a fairly thick sauce. Mix curry powder to a paste with a little cold milk and add to the cream sauce. Bring mixture to a boil, stirring constantly. Drain cabbage well, discarding cheesecloth package of bay leaf, cloves and garlic. Fold cabbage into sauce. Pour mixture into buttered casserole, sprinkle top with ½ C buttered bread crumbs mixed with ½ C grated cheese, and bake 15 minutes in 400°F oven or until top bubbles and is nicely browned.

Mrs. O. M. Semmes
Air Force

Cynthia W. Semmes

NORWEGIAN STYLE CABBAGE

Head of cabbage (medium)
1 t caraway seed
½ t salt
½ C vinegar
3 T sugar

Chop cabbage into small cubes and cover with water. Add caraway seed and salt. Bring to a boil and cook for 15 minutes. Then add vinegar and sugar and cook over low heat for an additional 30 minutes. (This is very tasty with pork roast or ham.)

Mrs. H. L. Browne
AEC

Helen B. Browne

EGGPLANT SPECIAL

1 2-lb eggplant
2 well-beaten eggs
salt to taste
2 T grated onion
1 T melted butter
1 t poultry seasoning
¼ C cracker or bread crumbs

Boil the peeled eggplant until tender. Drain and mash. Add all other ingredients except ¼ C bread crumbs. Put mixture in baking dish. Top with bread crumbs. Dot with butter. Bake in 325°F oven for about 45 minutes.

Mrs. J. M. DeMontmollin
Sandia Corporation

Nina de Montmollin

SICILIAN EGGPLANT

½ eggplant, peeled and diced
1 clove garlic, mashed
2 onions, cut up
1 No. 2 can tomatoes
½ lb American cheese
½ lb ground beef
½ pkg wide noodles
buttered soft stale bread crumbs
2 T butter or oleo or oil

Cook noodles, not too soft. In frying pan, melt a little oleo or use oil. Cook gently onions, garlic, meat, eggplant and tomatoes for 10 minutes. Cover bottom of buttered casserole with noodles. Add ½ vegetable mixture and layer of cheese. Repeat. Cover with buttered crumbs. Dot with butter or sprinkle with oil. Bake until brown.

Mrs. P. D. Wesson
Sandia Corporation

Marion A Wesson

ALICE'S ITALIAN EGGPLANT

1 large or 2 small eggplants
1 egg
4 T butter
1 C flour
1 t salt
pepper
1 large sweet onion, minced
1 can tomato sauce
Parmesan cheese

Slice eggplant and dip in egg, then in flour, salt and pepper and fry. Make a layer, 2 or 3 slices deep, in a casserole. With a teaspoon, spread with minced onion and tomato sauce. Continue until all ingredients are used. Cover thickly with grated cheese and bake in moderate oven for 45 minutes. This can be prepared in the morning for baking later.

Mrs. J. A. Herrington
Air Force

Jane Herrington

BEST BAKED POTATOES

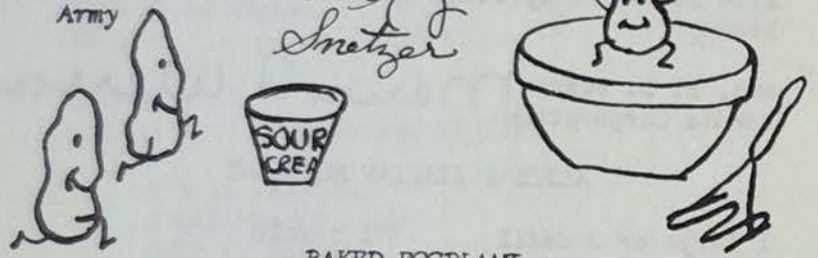
6 baking potatoes
½ pint sour cream
4 T butter
chives

Cut top from baked potatoes and remove pulp. Mash potatoes with sour cream and chives; add salt and pepper to taste. If potatoes are too stiff, add milk for right consistency. Refill shells and put back in oven to brown.

This should really be my husband's recipe as he discovered the dish while on a trip and I have just tried to work out the proportions.

Mrs. R. E. Snetzer
Army

Jay Snetzer



BAKED EGGPLANT

1 medium eggplant
½ C butter or butter substitute
½ C bread crumbs
(Crushed Cheetos are very good)
1 t minced onion
2 eggs, well beaten
Salt and pepper

Pare eggplant. Cut in ¼-inch slices. Cook in salted water until tender. Drain and mash. Add butter, crumbs, onions and eggs. Season to taste. Mix thoroughly. Pour into well-oiled baking dish. Bake in 400°F oven until thoroughly heated and browned. Serves 6. VARIATION: For one-dish meal, add minced ham or chicken before cooking. Serve with tossed green salad.

Mrs. F. E. Buck
Air Force

Patrel R. Buck

NORWEGIAN POTATOES

4 large potatoes
4 T butter
4 T cream (or canned milk)
4 T mustard
4 T catsup
Diced sweet pickle

Dice potatoes and cook until tender. Brown butter in frying pan; add cream, mustard, catsup and diced sweet pickle. Drain potatoes and add to mixture. Sprinkle in few caraway seeds. Serve hot.

Mrs. J. E. Farmer
Army

Janet Farmer

SWEET POTATO SOUFFLE

4 or 5 sweet potatoes
2 T sugar
1 t vanilla
milk to moisten
butter
marshmallows

Bake sweet potatoes, mash and add sugar, vanilla and milk to moisten. Place in casserole, dot with butter, put marshmallows on top, and melt in oven.

Mrs. J. W. Moore
Air Force

Billie Moore

RAW POTATO PANCAKES

3 medium potatoes
2 eggs, separated
1 t salt
1½ T flour
½ t baking powder

Peel and grate raw potatoes and add to them the beaten yolks of eggs. Stir in salt, flour and baking powder. Mix all well, and then fold in stiffly beaten egg whites. Drop in hot fat by spoonfuls and cook until golden brown. Drain on absorbent paper before serving. Tradition demands that they be served with tart applesauce.

Mrs. H. L. Browne
AEC

Helen B. Browne

SWEET POTATO PUFFS

2 C mashed sweet potatoes
1 egg, beaten
½ t salt
1/8 t pepper
8 marshmallows
½ C crushed cornflakes

Mix potatoes, egg, salt and pepper. (If mixture is dry, add a little milk.) Form into 8 balls with a marshmallow in center of each. Roll until well coated in cornflakes. Fry in deep fat fryer at 350°F, or when cube of bread browns in 40 seconds, until golden brown.

Mrs. R. R. Bessom
Air Force

Irene Bessom

FLUFFY RICE, NORMAN

1 small pkg minute rice
2 T butter
½ t salt
1/8 t cayenne
1 pimento, chopped
6 sliced ripe olives
1 bouillon cube
1¼ C boiling water

Dissolve bouillon cube in boiling water. Combine other ingredients in a casserole. Add bouillon-water mixture. Cover tightly and bake in 350°F oven for 45 to 60 minutes. Serves 4-6.

Mrs. O. M. Semmes
Air Force

Cynthia W Semmes

GREEN RICE

1 egg, beaten
1 C milk
½ C finely chopped parsley
1 clove garlic, finely chopped
1 small onion, minced
2 C cooked rice
½ C grated cheese, strong
salt to taste
2 T olive oil

Add all ingredients to beaten egg, except olive oil. Place in baking dish in which olive oil has been poured. Bake for 30 or 40 minutes in 325°F oven.

Mrs. W. F. Potter
Air Force

Mary N. Potter

MEXICAN RICE

3 T bacon
1 C uncooked rice
1 minced onion
1 minced green pepper
2 T chili powder
1 can tomatoes
1 can water
salt

Put bacon drippings in frying pan. Add uncooked rice and brown, stirring constantly. Add onion, green pepper, chili powder, tomatoes and salt. Stir once put on cover and cook slowly (about 45 minutes) until water is absorbed.

Mrs. R. T. Coiner
Air Force

Helen Nix Coiner

JAMBALAYA

3 T Wesson oil
1 onion, finely diced
1 green pepper
½ clove garlic
2 C raw rice
3 C canned tomatoes
salt, red pepper and paprika

Heat Wesson oil in a skillet. Saute in oil the onion, green pepper and garlic. Add rice and stir until golden in color. Meanwhile, heat canned tomatoes (water, tomato juice, or stock from canned mushrooms or peas may be added to No. 2 can tomatoes to make up sufficient liquid. Proportions must be 1½ C liquid to 1 C rice, but measure canned tomatoes as liquid.) Add rice to hot tomatoes. Season with salt, paprika and red pepper and cook over low flame. When all liquid is gone, rice will be done. Cover and place over hot water until ready to serve. Stir once with fork before serving. One can mushrooms may be added about 10 minutes before serving. Add shrimp or ham from beginning for a one-dish meal.

Mrs. W. V. Davis, Jr.
Navy

Magee Davis

PIES AND DESSERTS

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PENNSYLVANIA DUTCH SCHNITZ PIE

1 pkg (½ lb) dried sour apples (schnitz)
1 orange rind and juice
1 C sugar
3 C cold water
2 T cinnamon
your favorite pie crust recipe

Put the schnitz and water into a saucepan and cook to a soft pulp. Add cinnamon, sugar, orange juice and rind, and mix well together. Set aside to cool. Line a pie pan with pastry, fill with the schnitz and cover top with pastry. Bake in 450°F oven 10 minutes. Reduce heat to 350°F and continue baking for 30 minutes.
Pennsylvania Dutch for apple slice

Mrs. F. L. Hafer
Air Force

Mary Stewart Hafer

AUNT BLANCHE'S APPLE PIE

1¼ C flour
1 t baking powder
½ C ice water
1/3 C shortening
1 egg
1 t salt
5-6 apples cut very thin
1¼ C sugar
1/3 stick butter (or margarine

Cream shortening and egg. Then add flour and water alternately. Leave small bit of flour for patting out batter. Put in greased cake tin and pat batter to fit tin and extending up along sides of pan. Add apples and sugar and dot with butter (or margarine) and cook in hot oven (425°F) about 1 hour. Occasionally pat apples with fork to mix apples and sugar. Cover pan if necessary to get apples soft and jellied.

Mrs. F. I. Winant
Navy

Eleanor Winant

APPLE PIE

5 to 7 tart apples
¾ to 1 C sugar
2 T flour
Dash salt
¼ t nutmeg
1 recipe plain pastry
2 T butter or margarine
1 t cinnamon

Pare apples and slice thin. Mix sugar, flour, salt, spices. Add to apples. Fill 9-inch pastry-lined pie pan. Dot with butter. Adjust top crust. Bake in 400°F oven 50 minutes. If apples aren't tart, add 1 T lemon juice or grated lemon peel, if desired.

Mrs. G. C. Shelton
Air Force

Carolyn Shelton

SWISS APPLE PIE

1 egg, beaten
¾ C sugar
½ C flour
1½ C cut apples
½ C chopped nuts

Mix together and put in 8-inch greased pie pan. Bake at 350°F for 35 to 40 minutes. Serve with whipped cream or ice cream.

Mrs. E. O. Lake
Air Force

Helen Lake

CHOCOLATE BROWNIE PIE

2 sq unsweetened chocolate
2 T butter
3 large eggs
½ C sugar
¾ C dark corn syrup
2/3 C pecan halves

Preheat oven to 375°F. Make pastry--use your own recipe. Melt together over hot water the chocolate and butter. Beat together thoroughly the eggs, sugar, chocolate mixture and corn syrup. Mix in pecan halves. Bake 40 to 50 minutes just until set.

To use cocoa, omit chocolate and sift ½ C cocoa with the sugar. Then add ¼ C melted butter to the egg and sugar mixture.

Mrs. J. W. Moore
Air Force

Billie Moore

CHOCOLATE PIE

2 C milk
1 C sugar
2 eggs
3 level T flour
Pinch of salt
2 sq chocolate melted with little butter
1 t vanilla

Scald milk. Mix sugar, flour and salt. Add to well beaten eggs. Then pour into scalded milk, add chocolate and vanilla and cook until thick, put into baked pie crust. Serve with whipped cream.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

CHEESE CAKE PIE
(Do not chill)

2 8-oz pkgs cream cheese
3 eggs
2/3 C sugar
1/8 t vanilla

Cream cheese. Add eggs one at a time. Add sugar and vanilla and beat 5 minutes. Bake in greased 9-inch pan 50 minutes at 325°F. Cool 20 minutes--center will fall slightly. Fill center with 2 C sour cream, 3 T sugar and 1 t vanilla. Bake another 15 minutes.

Mrs. E. J. Soares
Army

Mayan Soares

CHEESE PIE

14 graham crackers, crumbled
¼ lb. melted butter
1 T sugar
1 8-oz pkg cream cheese
½ C sugar
2 eggs
1 t vanilla

Combine first 3 ingredients and press firmly onto bottom and sides of 9-inch pie pan. Cream together cream cheese and sugar. Beat eggs and add to cheese and sugar mixture. Add vanilla. Pour into graham cracker shell. Cool.

TOPPING:
½ pt commercial sour cream
2 T sugar
½ t vanilla

Combine ingredients for topping and spread over pie. Return to oven and bake 5 minutes. Chill and serve. Flavor improves when pie stands in refrigerator overnight or for one day.

Mrs. E. M. Tolliver
Army

Liz Tolliver

SWEET POTATO PIE

1 2/3 C sugar
¾ C boiled cold sweet potatoes
3/8 C melted butter
½ t nutmeg
1 C sweet milk
2 eggs, unbeaten

Mix sugar, sweet potatoes and nutmeg until creamy. Add eggs and mix lightly. Add melted butter and mix lightly. Add sweet milk and mix well. Pour into uncooked "short" pastry, rolled not too thin. Place in 400°F oven for a few minutes or until pie filling is golden brown. Then lower temperature of oven to 150°F for perhaps 60 minutes, or until pie filling boils like candy all through pie. Let cool before cutting. If oven seems too hot after you have lowered temperature, open oven door for a few minutes. Don't put anything under pies in oven while cooking as pie cooks from the bottom and should not cook any more on top after it becomes a golden brown.

Mrs. J. A. Herrington
Air Force

Jane Herrington

PECAN PIE

1 C chopped pecans
1 C Karo syrup (red label)
½ C sugar
¼ t salt
3 T shortening
3 eggs
vanilla

Beat eggs, add sugar, syrup, shortening, salt, vanilla and nuts. Mix well. Put in partly baked crust. Bake at 325°F about 45 minutes.

Mrs. L. S. Stranathan
Air Force

Ann P. Stranathan

SOUTHERN PECAN PIE
(High Altitude)

3 eggs
1 C corn syrup
1/3 C sugar
1/8 t salt
¼ C melted butter
1 C pecan halves

Beat eggs well. Add syrup, sugar, salt and melted butter. Beat altogether until foamy. Add pecans and pour into 9-inch pie shell immediately. Bake at 450°F for 10 minutes, then turn to 375°F for 40 minutes.

Mrs. J. D. Yates
AEC

Lois M. Yates

SUNNY SILVER PIE

1/3 C cold water
½ T gelatin
4 eggs
grated rind of 1 lemon
1 C sugar
dash salt
3 T lemon juice

Soak gelatin in water. Put 4 egg yolks in top of double boiler. Add lemon juice, rind and ½ C sugar. Place over boiling water. Keep water boiling and beat until thick and creamy. Remove from fire but keep over hot water. Add gelatin and stir well. Beat egg whites until stiff. Add salt and remaining sugar to whites. Pour hot mixture into cold, gradually. Pour into baked shell and chill thoroughly. Top with whipped cream.

Eleanor M. Baldwin

Mrs. E. W. Baldwin
Sandia Corporation

LEMON PIE

1 C sweetened condensed milk
3 eggs, separated
juice of 2 lemons
24 or more vanilla wafers or graham crackers

Cover pie plate with wafers. Beat egg yolks, add milk. Beat again. Add lemon juice. Beat again. Pour over wafers. Beat egg whites. Add 1 T sugar. Beat again. Pour over base. Bake in 400°F oven until brown.

Mrs. J. W. Moore
Air Force

Billie Moore

RHUBARB CUSTARD PIE

2 C rhubarb, cooked
1 C milk
2 eggs
2 T flour
1 t lemon juice
¼ t salt
Pastry
6 T sugar for meringue

Stew rhubarb in 1 C sugar until soft. Cool and add milk and yolks of eggs beaten with ¼ C sugar, flour and salt, mixed together. Add lemon juice. Pour into pie pan lined with pastry with a fluted rim. Bake at 450°F for 10 minutes and at 325°F for 25 minutes. Then cover with meringue and return to a slow oven until meringue is light brown.

To make meringue, beat egg whites stiff, add 2 T sugar to each egg white. Beat again. Then add 1 T sugar to each egg white. Beat. Flavor with lemon or vanilla extract.

Mrs. A. B. Metzger
Sandia Corporation

Marylyn Metzger

MANLYN'S KEY LIME PIE

½ C water
4 t cornstarch
1½ C milk
1½ C sugar
4 egg yolks
3 Key limes
1 T butter

Mix water and cornstarch. Heat milk and sugar. Add cornstarch mixture and thicken. Pour over slightly beaten yolks and cook 2 minutes longer. Add juice of limes and 1 T butter. Cool. Put in baked shell and top with meringue.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

KAY'S MARSHMALLOW PIE

30 marshmallows
1 C milk
1 C cream, whipped
½ C drained crushed pineapple, or
½ C sliced peaches
butter

Put marshmallows and milk in top of double boiler; leave over hot water until melted. Cool. Add whipped cream and pineapple or peaches, cut small. Butter pie tin, cover bottom with thin layer of graham cracker crumbs rolled fine. Set small pieces of graham cracker around edge. Pour in filling. Sprinkle rolled graham cracker crumbs over top. Leave in refrigerator over night.

Mrs. R. E. deRussy, Jr.
Army

Christian D deRussy

SHERRY CREAM PIE

1½ C crisp chocolate cookies, crushed
¼ lb butter, melted
1 envelope unflavored gelatin
⅓ C cold milk
3 eggs, separated
½ C sugar
1 C milk
1/8 t salt
¼ t nutmeg
½ C sherry wine
½ pt whipping cream

Crush cookies until fine. Add butter and form pie shell (up over the edges!). Put shell in refrigerator for one hour.

From here on you have to work like a cyclone! Soften gelatin in cold milk. Put egg yolks in top of double boiler, beat slightly, add sugar and milk. Stir well and cook for 10 minutes or more, until mixture coats spoon. Add gelatin mixture, salt, and nutmeg until gelatin is dissolved. Add sherry wine very slowly, stirring constantly. Place custard in refrigerator until thick. When thick, beat egg whites stiff and whip cream. Fold in egg whites and cream gently.

Fill pie shell with chilled custard mixture, sprinkling top with grated sweet chocolate or cookie crumbs. Place in refrigerator at least 8 hours before serving.

Mrs. R. E. Arn
Army

Ann Arn

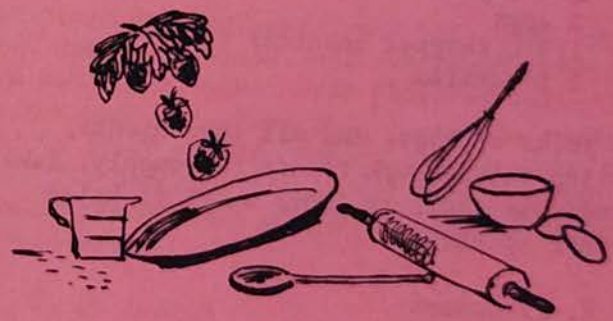
STRAWBERRY CREAM PIE

½ C sugar
2 T cornstarch
¼ T flour
2 egg yolks
3/8 t salt
2½ C milk
¼ T butter
1 t vanilla
Strawberries

Mix sugar, cornstarch, flour and salt in top of double boiler. Gradually add milk. Cook over low flame. Stir until thick. Boil 1 minute. Remove from heat. Stir a little at a time into well beaten egg yolks. Boil 1 minute more, stirring constantly. Remove from heat. Blend into mixture butter and vanilla. Set aside to cool. Arrange strawberries in 9-inch baked pie shell. Pour in filling and put in cool place to set. Top with whipped cream before serving.

Mrs. J. D. Yates
AEC

Lois M. Yates



STRAWBERRY PIE

½ C Port wine
¼ C water
1 pkg strawberry flavored gelatin
2 T milk
1 12-oz pkg frozen sliced strawberries
2 t lemon juice
6 oz cream cheese
1 9-inch baked pie shell

Heat wine and water to simmering. Add gelatin. Stir until dissolved. Remove from heat. Add frozen strawberries and lemon juice to the hot mixture. Let strawberries thaw, breaking up block with a fork to hasten the process. Chill until mixture begins to thicken. Meanwhile, whip cream cheese and milk together with a fork. Spread evenly over bottom of pie shell. Pour in partially thickened gelatin mixture. Chill until firm. Garnish with a fluffy fill of whipped cream.

Mrs. H. W. Maglidt
Sandia Corporation

Betty Maglidt

SOUR CREAM RAISIN PIE

1 C sour cream
¾ C sugar
2 eggs
1/3 C chopped seedless raisins
1 t vanilla

Beat yolks of eggs. Add all ingredients, stirring only enough to mix thoroughly. Bake in browned pie shell at 300°F until it holds together if shaken.

Mrs. R. J. Hansen
Sandia Corporation

April E. Hansen

EGG NOG PIE

1 t gelatin
1 T cold water
1 C milk
½ C sugar
2 T cornstarch
¼ t salt
3 egg yolks
1 T butter
1 t vanilla
1 C whipped cream

Soak gelatin and water while pudding cooks. Combine sugar, cornstarch and salt. Heat milk, then add sugar, cornstarch and salt and cook in double boiler for 15 minutes, stirring constantly. Add egg yolks and cook just a little longer. Remove from fire and add butter, vanilla and gelatin.. Cool. Beat whipped cream and fold into cooled mixture. Sprinkle top with nutmeg. Place in baked shell and chill until time to serve.

Mrs. H. A. Tebben
Sandia Corporation

Frances J. Tebben

EGG NOG PIE

4 egg yolks
½ C sugar
½ t salt
½ C hot water
¼ C cold water
1 T or 1 envelope unflavored gelatin
4 egg whites, beaten stiff
½ C sugar
2 t rum or rum flavoring
1 baked 9-inch pie shell

Cook first 4 ingredients over hot water, stirring until spoon is coated. Add rum. Soak gelatin in cold water 5 minutes. Pour flavored custard over gelatin and cool. When this begins to congeal, fold in stiff whites, sugar, nutmeg. Pour in baked pie shell. Chill in refrigerator and when serving, cover with whipped cream and sprinkle with nutmeg.

Mrs. F. O. Redman
Air Force

Peggy Redman

CHERRIES JUBILEE

1 can black bing cherries
1 C juice from cherries
3 T brandy
2 T kirsch

Heat cherries in chafing dish in as much juice as you want. Add brandy to hot cherries and juice in the dish and set afire. Stir and when flames have gone down, add the kirsch. Light and serve over vanilla ice cream while still blazing. (If you have arrowroot, add 1 T to a little juice in a saucepan, then when thickened, stir into chafing dish mixture.)

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

PEACH BAVARIAN

½ C ice cold canned milk
6 canned cling peach halves
1 pkg lemon flavored Jello
Few grains salt
2 T lemon juice
½ t grated lemon rind

Chill milk ice cold. Drain peaches well, saving syrup. Place in circle cut side down in oiled 9-inch or deep 8-inch round pan. Chill. Add enough water to peach syrup to make 1½ C liquid. Heat to boiling. Dissolve Jello in hot mixture. Blend ice cold milk with cold electric mixer at highest speed until stiff. Gradually beat in Jello, beating until smooth. Pour over peaches and chill until firm. Unmold and cut into wedges. Garnish with cherries if desired. Serves 6.

Mrs. R. B. Diver
Army

Lucy Diver

QUICK ICE BOX DESSERT

½ pt heavy cream
¼ C chocolate syrup
1 t vanilla
½ lb ginger snaps

Whip cream and add chocolate syrup and vanilla. Crush ginger snaps and mix well into other ingredients. Turn into sherbet glasses and chill until ready to serve. Top with a little cream and maraschino cherry. These quantities are approximate and may be varied according to personal taste.

Mrs. C. T. Anderson
Sandia Corporation

Mrs. C T Anderson

MACAROON CREAM

¼ box (1 T) gelatin
¼ C cold water
2 C scalded milk
3 egg yolks
1/3 C sugar
1/3 t salt
1 t vanilla
1 doz macaroons
3 egg whites

Soak gelatin in cold water. Scald (not boil--just good warm) milk in double boiler. Mix egg yolks, sugar, salt and add to milk. Add gelatin stirring most of the time. Cook until custard begins to thicken in sides of the boiler. (The gelatin may cause it to look like it separates.) Remove from fire. Add flavoring and pour over egg whites beaten stiff. Line mold with macaroons. Chill. Serve with whipped cream. Serves 6 generously or 8 smaller servings.

Mrs. W. O. McCord
Sandia Corporation

Elizabeth McCord

FRENCH CHOCOLATE CREAM

1 lb potatoes
5 oz (sq) melted chocolate
¾ C oleo
1½ C sugar
1 t vanilla
1 t instant or frozen coffee
2 egg yolks

Boil potatoes in jacket and sieve. Add chocolate. Cream oleo and sugar. Add remaining ingredients and beat. Chill in 1 qt greased casserole. Slice thin.

Mrs. E. J. Soares
Army

Margaret Soares

PINEAPPLE ANGEL DESSERT

2 T (2 envelopes) unflavored gelatin
½ C cold water
3 egg yolks
2 C milk
1 C sugar
1 No. 1 flat can drained crushed pineapple
2 C heavy cream, whipped
3 stiffly beaten egg whites
½ C chopped California walnuts
Angel cake

Soften gelatin in cold water. Beat egg yolks. Add milk and sugar. Mix well. Cook over hot water until mixture coats spoon. Add softened gelatin and stir until dissolved. Cool. Add drained pineapple. Fold in whipped cream, egg whites and nuts. Line bottom of oiled angel cake pan or spring-form pan with pieces of angel cake (crusts removed). Pour over one-half gelatin mixture. Add another layer of angel cake; then pour over remaining gelatin mixture. Chill. Unmold and garnish with whipped cream. Serves 10 to 12.

Mrs. W. L. Brame
Air Force

Helen G. Brame

PARFAIT DE CAFE

2 packages orange jello
1½ C hot water
¼ C brandy
1 qt vanilla or coffee ice cream
1 t instant coffee (more if desired)

Mix orange jello with hot water until completely dissolved. Add brandy, instant coffee and mix with beater. Gradually add ice cream, beating until mixture has become smooth. Nut meats may be added at this time, if so desired. Pour into serving dishes and place in refrigerator until jello sets. Serve.

Mrs. M. D. Marks
Air Force

Libby A. Marks

PINEAPPLE ICE BOX DESSERT

½ lb. vanilla wafers
½ C confectioners sugar
¼ C butter
1 beaten egg
½ C cream, whipped
¼ C chopped nuts
2 t confectioners sugar
½ C grated pineapple

Roll wafers to make crumbs. Cream butter, sugar and egg until light. Spread half of crumbs in bottom of casserole. Spread the creamed mixture over them. Mix remaining ingredients and spread over the above. Put rest of crumbs over top. Cover and let stand in refrigerator over night before serving.

Mrs. R. W. Lockridge
Army

Marian G. Lockridge

FROZEN LEMON PIE

3 egg yolks
1/8 t salt
½ C sugar
¼ C fresh lemon juice
¼ T grated lemon rind
3 egg whites, beaten stiff
1 C cream, whipped
2/3 C crushed vanilla wafers

Beat egg yolks, salt, sugar in top of double boiler. Stir in lemon juice and rind and cook until thick and coats spoon. Remove and chill. Beat egg whites until stiff and fold in whipped cream and cooked mixture. Sprinkle half of wafer crumbs in freezing tray, pour in mixture, top with remaining crumbs and freeze. Serve in slices.

Mrs. E. G. Hayes
Sandia Corporation

Amelia Hayes

CRANBERRY ICE

1 qt water
3 C sugar
1 T gelatin
1 qt cranberries

Make a syrup by boiling water and sugar for 5 minutes. Soften gelatin in cold water, then add to hot syrup and stir until dissolved. Wash and pick over cranberries. Boil cranberries in a little water until soft. Press through sieve. Add to syrup and chill. Pour into sherbet glasses or your refrigerator tray and freeze. This is delicious served with main meat course.

Mrs. D. C. Robertson
Sandia Corporation

Juanita L. Robertson

TONY'S ZABAYON

½ T (½ envelope) granulated gelatin
¼ C cold water
2 eggs, separated
½ C sugar
¼ C sherry wine
1/3 C sugar

Soften gelatin in cold water. Combine egg yolks, sugar and sherry in top of double boiler. Cook over boiling water, stirring constantly until slightly thickened. Add softened gelatin to hot mixture and set aside to cool. Beat egg whites until fluffy. Add remaining 1/3 C sugar and continue beating until blended. Add cooled custard, fold together until completely mixed and turn into individual serving glasses. Chill until time to serve. Serves 5 or 6.

Mrs. P. J. Long
Air Force

Perditta Long

VIENNA TARTS

½ C cottage cheese
1 C flour
½ C butter
jam or jelly

Blend cottage cheese, butter and flour to a smooth dough and chill. Roll out dough on floured board; cut into squares. Place jam or jelly in centers, pinch corners of squares together to form square turnovers. Bake on greased cookie sheet about 15 minutes at 375°F.

Mrs. E. J. Soares
Army

Margaret Soares

BLITZ KUCHEN

½ C sugar
½ C butter
4 egg yolks, separated
pinch salt
1 t vanilla
6 T milk
1 C cake flour
1 t baking powder
1 C sugar
chopped nuts

Cream butter and sugar, add salt, egg yolks and next 4 ingredients. Pour into two round cake tins. Beat egg whites stiff. Add 1 C sugar. Beat again. Spread half on each pan of dough. Sprinkle with chopped nuts. Bake in 300°F oven for 40 minutes. Let cool in pans. Put together with sweetened whipped cream.

Mrs. F. J. Given
Sandia Corporation

Esther M. Given

RUM OR BOURBON BALLS

½ lb vanilla wafers, crushed
1 C powdered sugar
2 T cocoa
1 C chopped nuts
½ C white Karo
¼ C rum or bourbon

Roll in 1-inch balls. Let stand one hour. Roll in powdered sugar, store, covered, 3 days before using.

Mrs. E. J. Soares
Army

Margaret Soares

SOPA BORRACHA (Panama)

1 lb prunes
3 lb sugar
1 3-inch stick cinnamon
1¾ C dry sherry
juice of 1 lime
1 2/3 C Bacardi rum
5 C water

Soak prunes overnight in water. Add sugar, lime and cinnamon. Cook until tender. Cool. Drain and remove cinnamon. Add rum and sherry to liquid. Pour over "Biscochuela" (sponge cake cut into squares). Let stand overnight, covered. Reverse cake to soak evenly. Press on pitted prunes and almonds.

Mrs. R. W. Adams
Army

Marge P. Adams

FROZEN BUTTERMILK

2 qts buttermilk
1 pt cream
1 can sweetened condensed milk
1 t vanilla

Mix together well and freeze in a churn.

Mrs. W. V. Davis, Jr.
Navy

Mayee Davis

AMBROSIA

1 C sugar
1 C walnut meats
1 C diced dates
1 C bread crumbs
1 C sweet milk
1 egg
1 t baking powder
2 T butter
2 T flour

Combine all ingredients. Bake in sheet for half hour in moderate oven. Cut in squares and serve with whipped cream.

Mrs. F. B. Philipp
Sandia Corporation

Helen T. Philipp

SWISS CHOCOLATE SAUCE

1 C sugar
1 T (heaping) cocoa
¼ lb butter
1 t cold water
1 small can evaporated milk

Melt sugar, cocoa and butter together. When well mixed and melted, add cold water and evaporated milk. Cook until thick. Cool. This is wonderful on peppermint ice cream.

Mrs. W. A. Adams
Sandia Corporation

Jean Adams

CARAMEL SAUCE

1/8 lb butter
1 C brown sugar
½ C evaporated milk
½ t vanilla

Melt butter in top of double boiler; add other ingredients and mix well. May have to blend with a beater.

Mrs. W. L. Peterson
Army

Helen J. Peterson

SYLLABUB

peel of 2 lemons
1 C Madeira
6 T lemon juice
1 C sweet wine
1 qt heavy cream
sugar to taste
nutmeg

Soak lemon peel in sweet wine and Madeira until flavor is extracted. Discard peel. Whip cream until it just begins to hold its shape; gradually pour in the wines, lemon juice, sugar to taste and nutmeg. Heap in glasses and serve. Makes 12 portions.

Mrs. R. W. Adams
Army

Marye P. Adams

CHERRY TORTE

1¼ C sugar
1 C flour
1 t soda
1 t cinnamon
½ C chopped nuts
salt
2 C drained sour cherries
1 well beaten egg
1 T melted butter

Combine first 6 ingredients. Add remaining ingredients which have been mixed together. Bake ¾-hour in 350°F oven.

SAUCE:

½ C sugar
1 C cherry juice
1 T cornstarch
pinch of salt

Mix sugar and cornstarch. Add juice gradually, stirring constantly. Remove from fire. Add 1 T butter. Warm sauce before serving and pour over whipped cream on cake.

Mrs. F. P. Fay
Sandia Corporation

Agnes Fay

CHOCOLATE SAUCE

1/8 lb butter
3 squares chocolate
1 C sugar
¾ C evaporated milk

Melt butter and chocolate together over hot water. Mix into this mixture the sugar and milk and cook until well blended.

Mrs. W. L. Peterson
Army

Helen J. Peterson

DATE APPLE TORTE

4 C chopped apples
1 C sugar
½ C flour, sifted
2 t baking powder
1 egg
1 T melted butter
1 t vanilla
½ C chopped nuts
½ C dates

Combine all ingredients and stir only until fruit is coated. Bake at 350-400°F until brown on top. Serve hot or cold with whipped cream.

Mrs. R. F. Howey
Army

Lois M. Howey

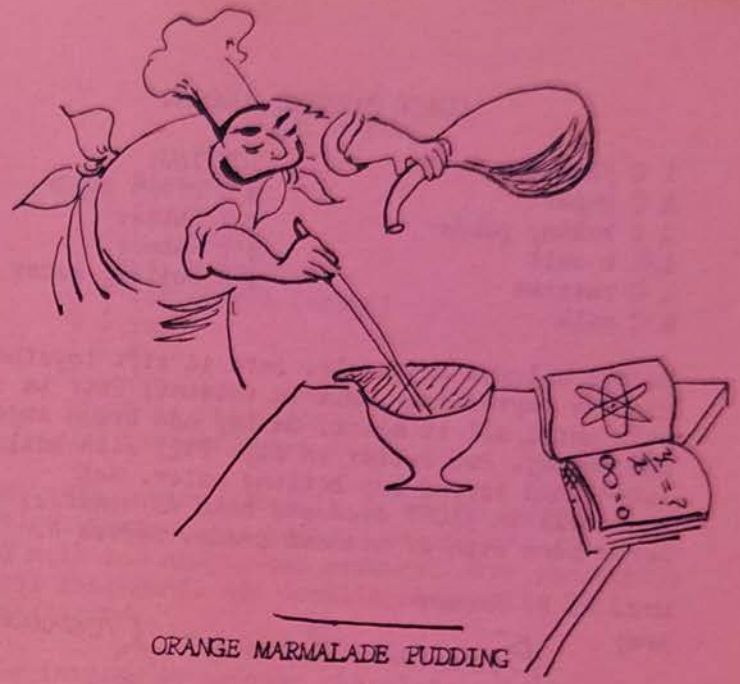
OZARK PUDDING

2 eggs
1½ C sugar
4 T flour
2½ t baking powder
¼ t salt
1 C chopped walnuts
1½ C chopped apples
2 t vanilla

Beat eggs and sugar together until very smooth. Sift flour, baking powder and salt into egg mixture. Add remaining ingredients. Bake in a greased 12-inch flat casserole at 350°F for 45 minutes. Add whipped or ice cream. Serves 8. This can be baked in 2 pie pans.

Mrs. P. F. Kromer
Army

Frances Romer Kromer



ORANGE MARMALADE PUDDING

½ C butter
½ C sugar
few grains salt
2 eggs, well beaten
2 C stale bread crumbs
½ C orange marmalade

Cream butter and sugar. Add remaining ingredients. Put in well buttered mold and steam 2 hours. Serve with hard sauce or beat well 1 egg yolk and add ½ C sugar. Add beaten whites and ½ C whipped cream and 1 t vanilla.

Mrs. T. N. Ritchie
Army

Lee Ritchie

QUICK CARAMEL PUDDING

1 C flour
¾ C sugar
2 t baking powder
1/8 t salt
1 C raisins
½ C milk

TOPPING:
¾ C brown sugar
3 T butter
½ t nutmeg
2 C boiling water

Butter a large casserole. Into it sift together the dry ingredients. Mix in raisins. Stir in milk until all is moist. On top add brown sugar and nutmeg. Put butter in cup. Fill with boiling water. Add second cup boiling water. Set casserole in 350°F oven and bake 45 minutes. Serve warm with or without cream. Serves 6.

Mrs. P. F. Kromer
Army

Frances Rowe Kromer

CHOCOLATE RUM CREME

½ C chocolate bits
2 T hot water
3 eggs, separated
½ t rum flavor or
1 T dark rum

Melt chocolate bits and water over hot water. Beat egg yolks and beat into chocolate mixture. Add rum flavor and egg whites. Heat and fold into chocolate mixture. Chill and serve.

Mrs. E. J. Soares
Army

Margaret Soares

KISS PUDDING

2 C milk
2 T sugar
Pinch of salt
2 eggs, separated
2 t cornstarch (scant)
1 T sugar
1 T milk
1 t vanilla
Block of chocolate
2 T confectioners sugar

Heat milk, sugar and salt in top of double boiler. Combine egg yolks, cornstarch, sugar and milk and add to hot mixture. Stir constantly until thickened. Add vanilla when cold. Fill custard cups.

Make topping by melting chocolate over hot water. Add to beaten egg whites very gradually. Fold in confectioners sugar.

Mrs. L. Abraham
Sandia Corporation

Ruth Thresher Abraham

DATE PUDDING

1 lb chopped dates
1 C nuts
1 C sugar
2 T flour
2 t baking powder
3 eggs, separated
½ C milk

Add egg yolks and milk to combined dry ingredients. Mix. Add beaten egg whites. Bake in greased pan in moderate oven.

Mrs. D. A. Tate
Air Force

Ethel M. Tate

INEXPENSIVE PLUM PUDDING

1 C bread crumbs
1 C apple crumbs
1 C sugar
1 t cinnamon
2 t soda
1½ C sweet milk
¼ lb melted butter
1 egg
¼ lb orange peel
¼ lb citron

Combine first 6 ingredients. Add remaining ingredients which have been mixed together. Steam 3 hours.

SAUCE FOR PLUM PUDDING:

½ C sugar 1 egg 1 jar whipping cream

Beat sugar and egg together and add whipping cream, beaten stiff. Add 2 T liquor for flavoring.

Mrs. F. P. Fay
Sandia Corporation

Agnes Fay

CREOLE YAM PUDDING

5 small yams
3 T butter
¼ C broun sugar
½ C sherry wine or rum
2 egg yolks, beaten
½ t nutmeg
2 egg whites whipped stiff but not dry

Boil potatoes until tender; peel and mash while hot. Cool. Cream butter with sugar. Add yolks. Mix and add to potatoes. Add sherry and nutmeg. Fold in egg whites. Pour into buttered casserole and bake at 350°F for 40 minutes.

Mrs. H. W. Maglidt
Sandia Corporation

Betty Maglidt

APPLE CRISP

6 tart firm apples
1 C sifted all-purpose flour
½ to 1 C sugar
1 t baking powder
¼ t salt
1 unbeaten egg
1/3 C margarine
1 t cinnamon, or more if desired

Pare, slice and place apples in greased baking dish. Mix next 5 ingredients with fork until crumbly and sprinkle over apples. Pour melted and cooled margarine over all. Sprinkle with cinnamon. Bake 30 to 40 minutes in moderate (350°F) oven.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

APPLE ROLL WITH SAUCE

2 C flour
5 t baking powder
1 t salt
5 T shortening
milk
6 or 8 apples

Sift flour, baking powder and salt together. Cut in shortening and add enough milk to make a soft dough. Roll dough ¼-inch thick. Slice apples very thin and spread thickly on dough. Roll as for jelly roll. Cut in 2-inch lengths and place upright in deep baking dish.

SAUCE:

1½ T cornstarch
3 C water
2 C sugar
1 t nutmeg or cinnamon
4 T butter

Mix cornstarch, sugar and nutmeg. Add water and butter. Cook until slightly thickened. Pour over apple roll and bake 30 minutes at 425°F. Serve hot with whipped cream.

Mrs. H. W. Maglidt
Sandia Corporation Betty Maglidt

APPLESAUCE DESSERT

¼ C margarine
2 C graham cracker crumbs
½ t cinnamon
juice & rind of 1 lemon
3 eggs, separated
1 can sweetened condensed milk
2 C thick applesauce

Melt margarine. Combine cracker crumbs and cinnamon and add to margarine. Pat ¾ of mixture in bottom of spring form pan. Beat egg yolks and add milk, lemon juice and rind, and applesauce. Fold in stiffly beaten egg whites. Pour on top of crumbs. Top with rest of crumbs. Bake in 325°F oven for 1 hour.

Mrs. E. J. Soares
Army Margaret Soares

APPLE CRISP

4 C sliced apples
3/4 C sifted flour
3 t butter
1 t cinnamon
1 C brown sugar
½ t vanilla

Dissolve cinnamon in ½-cup water. Add vanilla and pour over apples. Cut flour, brown sugar and butter until it crumbs; sprinkle over apples. Bake in glass dish for approximately ¾ of an hour. Serve with whipped cream.

Mrs. J. W. Gray, Jr.
Sandia Corporation Alice C. Gray

BEULAH'S FUDGE

2 squares chocolate
2/3 C milk, scalded
1/8 t cream of tarter
2 C sugar
2 T butter
1 t vanilla

Break chocolate into pieces and melt in scalding milk. Stir until blended. Add sugar and cream of tarter and cook slowly, stirring until all sugar dissolves. Bring to boil, cover and cook 3 minutes. Uncover and cook to soft ball stage, stirring often. Remove from heat and add butter. Cool to lukewarm. Add vanilla and beat until candy is thick and loses its gloss. Pour into greased pan. When firm, cut in squares. Broken nut meats may be added before pouring out. Makes 2 dozen pieces.

Mrs. R. K. Parry
Sandia Corporation Lois M. Parry

BUTTER BRICKLE (Candy)

1¼ C granulated sugar
¾ C butter
1½ t salt
¼ C water
1 C unblanched whole almonds
½ t baking soda
½ C chopped walnuts
1/3 C semi-sweet chocolate pieces
½ C chopped walnuts

Combine sugar, butter, salt and water in saucepan. Bring to boil. Add unblanched almonds and cook, stirring occasionally, to 290°F (sea level--about 12° less here), or until small amount dropped in cold water becomes very brittle. Then add soda and ½ C walnuts. Immediately pour into buttered pan about 10x15-inches. Spread out with spoon or spatula so it is not too thick. Spread melted chocolate on brickle with pastry brush. Then sprinkle with ½ C chopped walnuts. When it is cool, break into pieces. Makes 1½ pounds.

Mrs. W. A. Adams
Sandia Corporation Jean D. Adams

MILLION DOLLAR FUDGE

1 lb milk chocolate or
3 large Hershey bars
2 pkgs chocolate chips
1 pt marshmallow creme
4½ C sugar
1 pt thin cream or
1 large can evaporated milk
1/3 cube butter
1 t vanilla
1 C nuts

Mix together first 3 ingredients. Boil cream and sugar in another pan for about 5½ minutes. Add butter and vanilla and add this to first mixture. Mix very well. Add nuts and pour into buttered pans. Cool 24 hours. Cut and store in closed jars. Makes 5 pounds.

Mrs. L. W. Schulz
Sandia Corporation

Eleanor Schulz

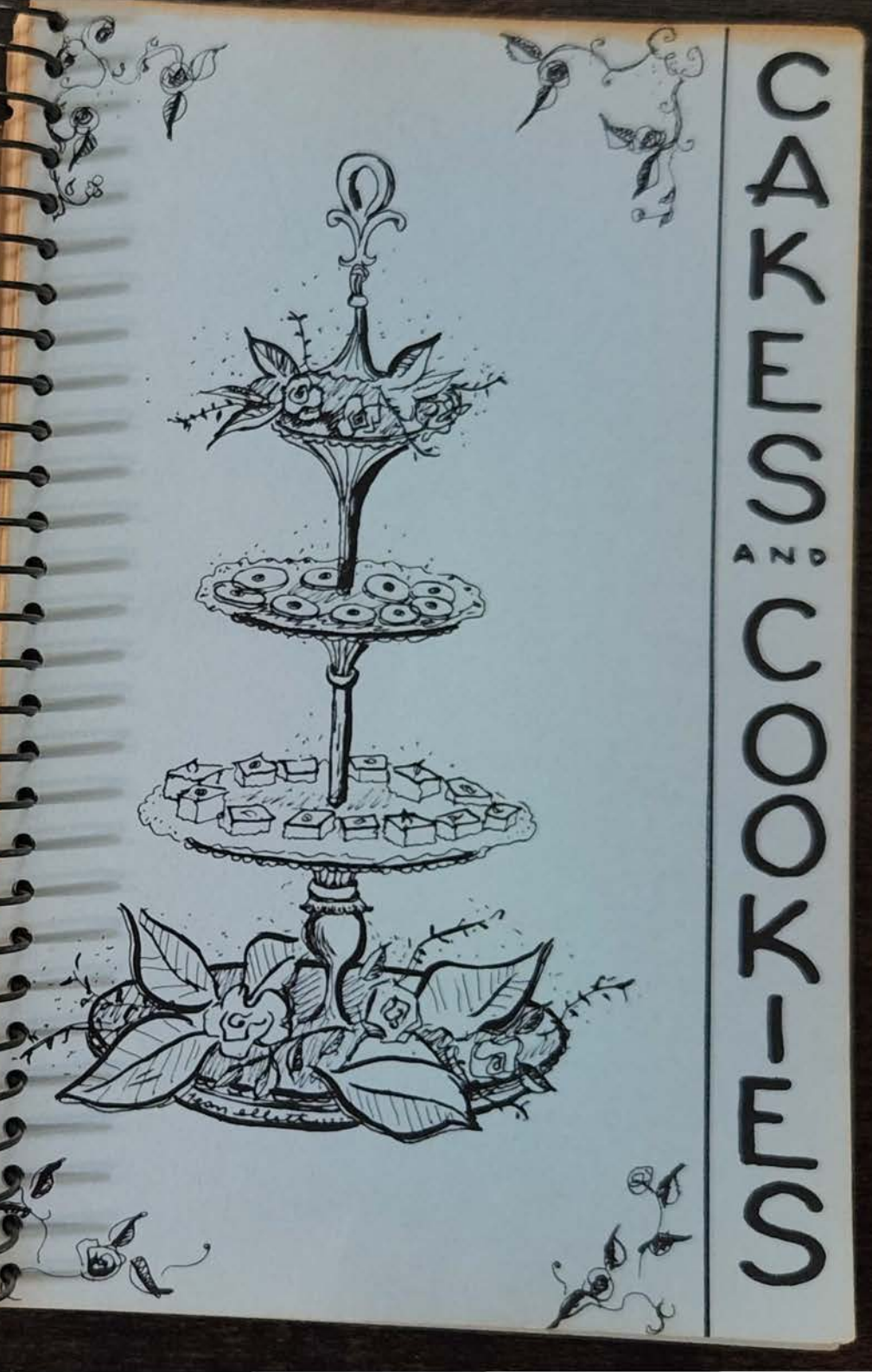
CANDIED GRAPEFRUIT

4 grapefruit skins
4½ C sugar
Granulated sugar

Scrape white rind out of grapefruit skins. Soak skins for 2 days in cold water (fresh water each day). Then cut skins in strips and cover with cold water and bring to a boil (pot should be covered). Boil gently until soft (1 hour). Add sugar. Remove pot cover and continue boiling gently until all liquid is absorbed. Roll strips in granulated sugar.

Mrs. H. L. Browne
AEC

Helen B. Browne



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HIGH ALTITUDE ADJUSTMENTS

Reduce Baking Powder
For each t, decrease
1/8 t for 3000 ft.
1/8 to ¼ t for 5000 ft.
¼ to ½ t for 7000 ft.

Reduce Sugar
For each C, decrease
no change for 3000 ft.
usually no change for 5000 ft.
1 to 2 T for 7000 ft.

Increase Liquid
For each C, add
1 to 2 T for 3000 ft.
2 to 3 T for 5000 ft.
3 to 4 T for 7000 ft.

When 2 adjustments are given use smaller one first, if cake needs more adjustment try larger adjustment.

CHOCOLATE CUSTARD DEVILS FOOD CAKE

3 oz unsweetened chocolate, melted.
½ C milk
1 beaten egg
2/3 C sugar
½ C shortening
1 C sugar
2 beaten egg yolks
2 C cake flour
¼ t salt
1 t soda
1 C milk
1 t vanilla

Combine chocolate, ½ C milk, whole egg, and 2/3 C sugar. Cook over low heat until thick. Cool. Cream shortening and remaining cup sugar. Add egg yolks and mix well. Add sifted dry ingredients alternately with 1 C milk and vanilla. Stir in chocolate custard mixture. Bake in 2 waxed paper lined 8-inch layer cake pans in 350F oven for 25 to 30 minutes.

Mrs. R. A. Teehee
Air Force

Ursula M. Teehee

DEVIL'S FOOD CAKE

2 C flour
1 C sugar
1½ t soda
4 T cocoa
1 C cold water
1 C Miracle Whip
1 t vanilla

Sift flour, sugar, soda and cocoa. Add water to Miracle Whip. Stir into flour mixture. Add vanilla. Bake in 350°F oven for about 30 minutes.

FROSTING

1 C sugar
¼ C cocoa
¼ C milk
¼ C butter
1 t vanilla

Stir sugar, cocoa, milk and butter and let boil for 1 minute. Set in cold water and stir until consistency to spread. Add vanilla before it sets.

Mrs. R. K. Parry
Sandia Corporation

CHOCOLATE CAKE

2 squares chocolate
½ C water
1/3 C oleo
1½ C sugar
3 eggs
2 C cake flour
1 t baking soda
1 C sour cream
1 t vanilla

Melt chocolate over hot water. Add water. Cool this mixture slightly. Beat oleo until soft. Add sugar and blend until light and creamy. Beat in one egg at a time. Add chocolate mixture. Sift flour before measuring. Resift with baking soda. Add these ingredients in 3 parts to the butter mixture alternately with thirds of sour cream. Add vanilla. Line two 9-inch layer tins with wax paper. Bake in 350°F oven for 30 minutes.

Mrs. W. F. Potter
Air Force

Mary N. Potter

FLUFFY NUT CAKE

1 C sugar
4 T cold water
1 t vanilla
6 eggs, separated
1 C flour, sifted 5 times (all-purpose flour)
½ C walnuts (cut)

Boil sugar and water until it makes a thread. Beat egg yolks until lemon color. Beat egg whites until stiff. Add syrup and beat for 10 minutes. (Use wire egg beater). Add yolks and vanilla. Add nuts and flour alternately. Bake in angel food tin ungreased. Bake 45 minutes at 375°F. (My Mother's favorite.)

Mrs. P. J. Long
Air Force

Perditta Long

SWISS CHOCOLATE CAKE

1¾ C sifted cake flour
1 1/3 C sugar
1¾ t double acting baking powder
½ t soda
½ t salt
2/3 C shortening
3 oz chocolate, melted
1 1/8 C evaporated milk
1 t vanilla
2 unbeaten eggs
2 C heavy cream
½ C sifted confectioners sugar
½ t vanilla
milk chocolate candy bar

Sift cake flour, sugar, baking powder, soda and salt into mixing bowl. Add shortening, chocolate, milk and vanilla. Beat 200 strokes (2 minutes by hand or on mixer at low speed). Scrape bowl and spoon or beater. Add eggs. Beat 200 strokes (same as before). Pour into 2 square 8x8x2-inch pans which have been greased and floured. Bake in 350°F oven for 30-35 minutes, or until cake tests done. Chill layers in refrigerator until thoroughly cold. Split each layer in half horizontally. Whip cream stiff. Fold in confectioners sugar and vanilla. Spread cream evenly between split layers and on top of cake. Decorate top with curls of shaved milk chocolate candy bar. Refrigerate until firm--overnight is ideal. Cut in inch-thick slices for serving. Keep refrigerated until all is used.
Recipe adjusted to this altitude.

Mrs. M. H. Jenkins
Army, Ret'd.

Louise Jenkins

CHOCOLATE CANDY CAKE

2 C sifted flour
3 t baking powder
1 t salt
1¼ C sugar
½ C shortening
¾ C milk
2 eggs, unbeaten
1 t vanilla
½ C chopped walnut meats

Sift together flour, baking powder, salt and sugar. Add shortening and milk. Beat for 2 minutes low to medium speed). Add eggs and vanilla. Beat for 2 minutes (medium speed). Add walnut meats. Pour into 2 greased and floured 8-inch round cake pans. Sprinkle 1 pkg chocolate bits over top of batter (reserve 2 T for frosting), half over each layer. Bake at 350°F for 35 to 40 minutes. Cool.

FLUFFY MARBLE FROSTING (for above)

2 egg whites
¾ C sugar
1/3 C light corn syrup
2 T water
¼ t cream of tartar
¼ t salt
1 t vanilla
2 T chocolate bits

Combine all ingredients in top of double boiler. Cook over rapidly boiling water, beating with rotary beater until mixture stands in peaks. Remove from heat. Add vanilla. Continue beating until thick enough to spread. Gently fold in 2 T chocolate bits. DO NOT STIR. Bits will partially melt and give frosting a marbled appearance.

Mrs. J. H. Stein
Air Force

Ruth E. Stein

CRAZY CAKE

1/3 C cocoa
1 C sugar
1 egg
½ C shortening
½ t salt
1 t baking powder
1 t soda
1 t vanilla
1½ C unsifted flour
1 C boiling water, or boiling coffee

Put all ingredients into mixer and mix well. If batter is too thick, add little milk. Bake in 9x13-inch pan or in 2 layers in 350°F oven for 30 minutes or when done to touch.

COFFEE-COCOA FROSTING (covers 9x13-inch cake)

1/3 cube soft butter
½ box confectioners sugar
1 rounded T cocoa
½ t vanilla
4 T strong boiling coffee

Cream butter lightly. Add sugar, cocoa and vanilla. Add coffee little at a time, mixing well after each addition. Add more liquid or sugar as needed.

Mrs. D. C. King
Air Force

Euna K. King

PUMPKIN CAKE

1 C canned pumpkin
¾ C milk
½ t soda
1¾ C sugar
2/3 C shortening
2 eggs
1 t cinnamon
1 t nutmeg
¼ t allspice
1½ C sifted flour
2 t baking powder
1 t salt
½ C broken nut meats

Mix together pumpkin, milk, soda and set aside. Cream together in second bowl sugar, shortening and eggs thoroughly. Add spices. Add flour, baking powder and salt mixture alternately with pumpkin mixture, ending with pumpkin. Stir in nuts. Bake in rectangular pan 30 to 35 minutes at 350°F. Serve hot if desired. May be topped with whipped cream, ice cream, confectioners sugar, or is excellent plain. Stays moist for days.

Mrs. A. A. Topp, Jr.
Army

Cathy Topp

PUMPKIN CAKE
(Suitable for 5000-ft altitude)

2½ C cake flour
½ C shortening
1½ C sugar
4 t baking powder
1 t salt
¼ t ground cardamom seed
¼ t ground cloves
3 eggs, slightly beaten
1 C canned pumpkin
1/3 C milk

Sift flour, cut in shortening. Sift together remaining dry ingredients, and add to flour mixture. Mix well. Add eggs and beat until smooth. Add pumpkin and beat until smooth, gently adding milk. Pour into 2 well-oiled, 9-inch layer cake pans, and bake in oven 375°F for about 45 minutes. Put together with Rum-Nut Frosting.

RUM-NUT FROSTING

½ C butter, melted
2 C confectioners sugar
1 t (or more) rum
1 t hot water
1 C chopped nuts

Sift confectioners sugar. Add butter, rum and hot water. Beat until smooth, then add about half of nuts. Put layers together with frosting, and then cover the cake. Sprinkle top and sides with remaining nuts.

Mrs. J. A. Herrington
Air Force

June Herrington

DATE CAKE

½ pkg pitted dates
1 C hot water
1 t soda
2 T butter
1 C sugar
1 egg
1½ C flour
1 t baking powder
¼ t salt
¼ C chopped walnut meats

Dice dates and mix with hot water and soda. Let cool. Cream together butter and sugar. Add beaten egg. Sift together flour, baking powder and salt. Add alternately with top mixture of dates, water and soda. Add nut meats. Beat well. Bake in 325°F oven for 30 to 35 minutes.

ICING

½ pkg pitted dates
¼ C sugar
2/3 C water

Dice dates. Mix altogether and cook in open kettle until thick like syrup. Pour over top of cake.

Mrs. J. McLay
Sandia Corporation

Ruth E. McLay

DATE CAKE

1 C dates, chopped fine
1 C boiling water
1 C sugar
1 egg
1 T shortening
½ C pecans
1½ C flour
1 t soda
½ t salt
½ t baking powder

Pour water over dates and let stand until warm. Combine remaining ingredients and bake in a square greased cake tin at 350°F from 30 to 40 minutes.

ICING

½ C sugar
½ C chopped dates
¾ C boiling water

Cook until thick and spread while soft on top of cake. Place in refrigerator. Serve with whipped cream.

Mrs. N. J. Gamara
Sandia Corporation *Faye Gamara*

LARGE NUT CAKE

1 C shortening
2 C sugar
4 eggs
½ t salt
2 t baking powder
3 C all-purpose flour
1 C milk
2 t vanilla
1 to 1½ C nuts

Combine all ingredients except nuts. When well blended, add nuts. Bake in tube cake pan 10 inches in diameter and 3 inches deep at 350°F for 1 hour and 10 minutes.

Mrs. K. O. Thorp
Sandia Corporation *Mrs. K.O. Thorp*

PINEAPPLE COCONUT CHIFFON CAKE

2¼ C flour
1 C sugar
3 t baking powder
1 t salt
½ C oil
5 egg yolks
¾ C pineapple juice
8 egg whites
½ t cream of tartar
½ C sugar
1 C shredded coconut
crushed pineapple
whipped cream

Sift together flour, sugar, baking powder and salt and add oil, egg yolks and pineapple juice which have been combined. Beat egg whites and cream tartar very stiff and slowly add sugar. Combine mixtures and fold in coconut. Bake in ungreased tube pan 1 hour at 325°F. Serve with crushed pineapple folded into whipped cream.

Mrs. E. J. Soares
Army *Margaret Soares*

APPLESAUCE CAKE

½ C shortening
1 C sugar
2 eggs
2 C sifted flour
½ t salt
1 t soda
½ t cloves
1 t cinnamon
½ t nutmeg
1 C applesauce
¾ C raisins
½ C nut meats

Cream shortening and sugar and add eggs. Beat well. Sift dry ingredients together and add to creamed mixture, together with applesauce and raisins which have been soaked in hot water one hour and well drained. Then add nut meats, if desired. Bake in greased loaf pan 55 minutes in 350°F oven.

ICING

¾ box confectioners sugar
3 T lemon juice
grated rind of 1 lemon
1 T butter, heaping
Cream

Combine all ingredients, adding enough cream to give correct consistency for spreading.

Mrs. W. E. Rehbeck
Sandia Corporation

Betty Rehbeck

BANANA CAKE

1½ C sugar
½ C margarine
1 C sour cream
1 t soda
2 egg yolks
2 C all-purpose flour, unsifted
1 t baking powder
1 t vanilla
2 ripe bananas, crushed

Cream sugar and margarine. Stir soda into sour cream. Add cream and beaten egg yolks to sugar and butter mixture. Sift together flour and baking powder. Sift into batter. Add vanilla and crushed bananas and mix. Place in greased layer pan. Bake in 350°F oven for about 30 minutes.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

1 2 3 4 CAKE

1 C butter
2 C sugar
3 C flour
4 eggs
2 t baking powder
1 C milk
2 t vanilla
pinch salt

Cream butter and sugar thoroughly. Beat in one egg at a time until all four are added. Stir in part of sifted flour and baking powder. Mix thoroughly, then alternately add milk and flour. Bake in layers at 375°F for about 45 minutes.

Mrs. J. W. Gray, Jr.
Sandia Corporation

Alice C. Gray

BLUEBERRY CAKE

¾ C sugar
3 T butter
1 C sifted flour
1 t baking powder
1 C sugar
¼ t salt
½ C milk
1 pkg frozen blueberries
juice of ½ lemon
1 T cornstarch
1 C boiling water

Line 7x11-inch pan with blueberries and lemon juice. Combine sugar, butter and dry ingredients which have been sifted together, and milk. Spread over blueberry mixture. Combine sugar and cornstarch and spread over batter. Then pour boiling water over all. Bake in 375°F oven for 1 hour. This is delicious topped with ice cream or whipped cream.

Mrs. W. G. Jenkins
Sandia Corporation

Jean Jenkins

ORANGE CAKE (Low Altitude)

1 C sugar
½ C butter
1 egg
1 C sour milk
1 t soda
½ C chopped walnuts
½ C chopped dates
2 C flour
rind of 1 orange (grated)

Cream butter. Add sugar and cream thoroughly. Add beaten egg and mix. Add sour milk, soda and flour gradually. Add dates, nuts and orange rind. Bake in tube pan in 375°F oven for 30 minutes. Add 1/3 to 1/2 C sugar to juice of 1 orange. Let stand on top of oven to warm while cake is baking. Spoon juice over cake when done and still warm. Sprinkle with confectioners sugar.

Mrs. D. C. Middlekauff
Air Force

Florence Middlekauff

CHERRY GRAND FINALE
(or Cherry Cheese Cake)

¾ pkg Zwieback, crumbled fine
1 stick butter, melter
1½ lbs cream cheese (3 large packages)
1 C sugar
4 whole eggs
½ pt sour cream
1 t vanilla
2 T sugar
1½ t lemon juice
cornstarch
½ C sugar
red food coloring
1 can cherries

Combine zwieback crumbs and butter and press into bottom of 9-inch spring form mold pan. Press up sides as far as possible. Cream eggs and sugar. Then add cream cheese. Cream all until smooth. Carefully spoon this mixture into pan over crumb crust. Bake at 350°F for 28 minutes. Remove from oven and cool 10 or 15 minutes. Combine sour cream, vanilla, 2 T sugar and lemon juice and spread over cheese cake. Bake at 470°F for 5 minutes. Cool 10 or 15 minutes. Thicken juice of cherries rather thick with cornstarch. Add ½ C sugar. Carefully add cherries so as not to break the fruit. (Add red food coloring if cherry juice isn't red.) Carefully spoon on top of cake. Chill for at least 5 hours. Spring away sides of pan. Serve in pie-shaped wedges. Can be flambéd with brandy.

Mrs. K. L. Riddle
Air Force

Marilla Riddle

CHEESE CAKE

2 C sweet zwieback crumbs
¼ C sugar
1 t cinnamon
3 T melted butter
4 eggs
¾ C sugar
¼ t salt
1½ lbs cottage cheese
1 C evaporated milk
¼ C flour
1 t vanilla

Mix zwieback crumbs with sugar, cinnamon and melted butter. Set aside ½ C of this mixture. Use remainder to line sides and bottom of a well buttered 9-inch spring form pan. Beat eggs until light. Add sugar and salt and continue beating until light and fluffy. Add cottage cheese and milk and stir in flour. Add vanilla and beat until well blended. Force through a ricer or coarse strainer three times, then pour into spring form. Sprinkle the ½ C of zwieback crumbs over the top and bake in a 350°F oven 50-60 minutes, or until center is set. When finished baking, turn off oven, open oven door and let cake cool gradually. Serve cold.

Mrs. M. H. Jenkins
Army, Ret'd.

Louise Jenkins

CHEESE CAKE

1 16-oz pkg Zwieback
1½ C confectioners sugar
½ C butter
1 lb cottage cheese
4 eggs, separated
¾ C sugar
¼ t salt
1 lemon
1 C condensed milk
¼ C flour
½ t vanilla

Roll Zwieback into crumbs. Add butter and sugar and put into tube cake pan. Put cheese through colander. Add well-beaten egg yolks and lemon, ground up. Then add sugar, vanilla and milk. Add salt and flour. Last, beat egg white until stiff and gently fold into mixture. Bake in 250°F oven 1¼ hours. Let cool in oven. When cool, turn upside down.

Mrs. R. L. Douglas
Army

Mrs Robert Douglas

GRAHAM CRACKER CAKE

½ C butter, creamed
1 C sugar
3 eggs, separated
1 scant C milk
23 graham crackers (26 for high altitude)
2 t baking powder (1¼ t for high altitude)
1 C chopped nuts

Cream butter and sugar. Beat yolks of eggs until light and add to creamed butter and sugar. Then add milk. Roll graham crackers very fine and add baking powder to them. Add this to other mixture and then add chopped nuts. Beat whites of eggs until stiff and add. Bake in two layers being sure to grease pans well and dust with flour. Bake in 350°F oven for 30 minutes.

Mrs. W. M. Anderson
Sandia Corporation

Elizabeth S. Anderson

GRAHAM CRACKER-NUT CAKE

6 eggs, separated
1 C sugar
1 t vanilla
1¼ C graham crackers
1 C chopped walnuts
2 t baking powder
sliced strawberries
whipped cream

Beat egg whites and gradually add ¼ C sugar. Beat yolks and gradually add ¾ C sugar and vanilla. Mix graham crackers, walnuts and baking powder. Fold ½ crumbs into yolks, then ½ meringue. Repeat. Bake in 325°F oven for 35 minutes in greased layer pans lined with waxed paper and greased again. Put together with whipped cream and sliced strawberries.

Mrs. E. J. Soares
Army

Margaret Soares

SENTE CLARS CAKE

1 C sugar
½ C shortening
2 eggs
½ C coffee
1 t soda
½ t vanilla
2 C flour
1 t baking powder
1 t cinnamon
½ t salt
½ C nuts
1 C peeled and chopped apples
½ C raisins, floured lightly

Stir together sugar and shortening. Add eggs and then strong cold coffee, soda and vanilla. Sift together flour, baking powder, cinnamon, and salt. Add to first mixture. Mix slightly. Add nuts, apples and raisins either raw or slightly cooked. Mix thoroughly. Put in slightly greased loaf pan and bake in 350°F oven for 1 hour. Will leave sides of pan when done. Makes a big, quick, simple and delicious cake.

Mrs. L. O. Montgomery
Air Force

Dorothy Montgomery

WHITE CAKE

½ C butter
1 C sugar
2 egg whites
1 C cold water
2 C plus 2 T cake flour
2 t baking powder
little salt
almond extract
vanilla extract

Cream butter. Add sugar and cream again. Add unbeaten egg whites. Beat well. Add water, cake flour which has been mixed with baking powder, and salt. Add flavorings. Beat well and bake in gem tins for 15 to 20 minutes at 375°F.

Mrs. C. T. Anderson
Sandia Corporation

Mrs. C. T. Anderson

"VALENTINE" CAKE

2½ C sifted cake flour
1½ C sugar
3½ t baking powder, or
5½ t tartrate powder
1 t salt
2 t almond extract
4 egg whites, unbeaten
½ C shortening
¾ C milk
¼ C maraschino cherry juice
1 t vanilla
18 maraschino cherries
½ C finely chopped walnuts

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in shortening. Combine milk and maraschino juice. Add ¾ C of this liquid. Add flavoring extracts. Beat 200 strokes (2 minutes by hand or on mixer at low speed). Scrape bowl and spoon or beater. Add remaining liquid and egg whites and beat 200 strokes (2 minutes on mixer at low speed). Add cherries and nuts and blend. Bake in 2 deep 9-inch greased pans in 375°F oven for 20 to 25 minutes. Cool. Cut layers into heart shapes for a Valentine party and frost with following:

PINK VALENTINE FROSTING

2 T shortening
2 T butter
1 t vanilla
½ t almond extract
½ t salt
4 C sifted confectioners sugar
9 T scalded cream (about)
Red coloring

Combine shortening, butter, vanilla, almond, and salt and blend. Beat in ½ C sugar. Add hot cream, alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. Add few drops of red coloring to tint a delicate pink before spreading on cake.

Mrs. P. J. Long
Air Force

Perditta Long

FRUIT CAKE

4 eggs, separated
1 C sugar
1 C flour
1 t baking powder
1 t vanilla
4 T brandy
½ lb whole walnuts
½ lb whole brazil nuts
1 lb dates
1 lb candied cherries (whole)
3 rings candied pineapple (cut)

Beat egg whites until stiff but not dry and set aside. Beat yolks until thick. Add sugar, flour which has been sifted with baking powder, vanilla and brandy. Fold in egg whites. Wrap each brazil nut with a date and add to batter along with walnuts, cherries and pineapple. Grease angel food tin. Line with wax paper and grease again. Bake in a 325°F oven for 1 hour and 15 minutes. Remove from oven on fresh waxed paper and wrap hot.

Mrs. J. J. Haley
Army

Marjorie Haley

WHITE FRUIT CAKE

1 C butter
2 C sugar
1 C grated fresh coconut
1½ C nuts
1½ C mixed candied citrus peel, cut small
1 C milk
6 egg whites
3 C flour
½ t salt
2 t baking powder
1 small bottle cherries

Flour nuts, peel, cherries. Beat butter and sugar to a cream. Add coconut, nuts, peel, cherries and milk. Beat whites of eggs to stiff froth. Sift flour, salt and baking powder. Fold into egg whites with other ingredients. Bake in loaf pan at 300°F about 45 minutes.

Mrs. R. J. Hansen
Sandia Corporation

Opal E. Hansen

ICE BOX FRUIT CAKE

½ lb marshmallows
½ C milk
1 C whipping cream
4 C crushed graham crackers
1 C candied cherries
1 C candied pineapple
1 C dates
1 C nuts
2 t lemon juice

Cut marshmallows and dissolve in milk that has been heated. Let cool and add rest of ingredients. Line greased loaf pan with graham crackers and pack loaf down firmly. Let set for 24 hours. Serve with whipped cream.

Mrs. G. H. Dugger
AEC

Cecile M. Dugger

MARMALADE FROSTING

2 T shortening
½ C marmalade
½ t vanilla
1¼ C confectioners sugar

Cream shortening. Add remaining ingredients. This makes enough frosting for a small cake.

Mrs. E. J. Soares
Army

Margaret Soares

EASY CHOCOLATE FROSTING

2 squares chocolate
1 can sweetened condensed milk
1 t water
1 t vanilla

In top of double boiler, add above ingredients in order listed. Cook over boiling water, stirring constantly, until thickened. Then cool quickly. Spread on cake at once. There is enough frosting for a double layer 9-inch cake. To make a mocha frosting, just add 1 t of powdered instant coffee to above ingredients.

Mrs. M. D. Marks
Air Force

Lucy P. Marks

ALMOND COOKIES

1 C butter
1 C sugar
1½ C flour
¼ lb almonds

Put almonds through meat grinder. Work it all together. Roll into marbles. Press flat on cookie sheet. Roll in powdered sugar while still warm.

Mrs. W. F. Dietrich
Sandia Corporation Helen S. Dietrich

BUTTER COOKIES

½ lb butter
½ C sugar
2 C flour
1 C chopped pecans
1 t vanilla
½ t salt

Form small rolls 1½ inches long. Bake on ungreased baking sheet in 450°F oven for 12 minutes, or until delicately brown.

Mrs. J. C. Hogle
Army Ruth Hogle

GREAT, GREAT GRANDMA A. COOKIES

2 C sugar
4 eggs
1 T soda
2 C butter
1 T vinegar
Vanilla
Flour

Cream butter and sugar. Add well beaten eggs, vinegar and soda, flavoring and enough flour to make a stiff dough. Roll thin, cut out and bake in a quick oven. (One-half recipe is sufficient unless family is extraordinarily fond of same.)

Mrs. L. Abraham
Sandia Corporation Ruth T. Abraham

HELGA'S SPRITZ BUTTER COOKIES

1 lb butter
1¼ C sugar
2 eggs
1 t baking powder
5 C sifted all-purpose flour
1 t vanilla
¼ t almond extract

Cream butter and sugar until fluffy. Add unbeaten eggs and blend well. Mix flour into mixture. Last add flavorings. Force through a Spritz tube or cookie press into "S" shapes and small circles onto greased cookie sheet. Bake at 350°F for 10 or 12 minutes.

This is a recipe winning 1st prize in Chicago Tribune contest, won by Mrs. Louis E. Larson, 3125 Park Place, Evanston, Illinois.

Mrs. W. M. Anderson
Sandia Corporation
Elizabeth G. Anderson

NORWEGIAN BUTTER COOKIES

½ C butter
¼ C sugar
1 C flour
1 hard cooked egg yolk
½ t lemon extract

Cream butter. Add egg yolk (pressed through a sieve). Cream in the sugar (add little at a time); add sifted flour and flavoring (little at a time). Put through a cookie press onto a cookie sheet. Bake 10 minutes at 375°F. Makes 40.

Mrs. J. A. Herrington
Air Force

June Herrington

MEXICAN WEDDING CAKES

1 C butter (or margarine)
6 T confectioners sugar
1 t vanilla
2 C cake flour
1 C walnuts, chopped

Roll in ball or almond shape, very small. Dough will be sticky. Bake in 350°F oven 20 minutes, or until done but not browned. While hot, roll in confectioners sugar.

Mrs. J. E. James
Air Force

Betty James

CHOCOLATE CHIP OATMEAL COOKIES

½ C butter
1 C brown sugar
1 egg
½ t vanilla
1 t orange rind, grated
½ C sifted flour
¼ t salt
1½ C rolled oats
1 7-oz bar of semi-sweet chocolate
or 1 pkg drops

Cream butter with brown sugar until light and fluffy. Add egg and beat well. Add vanilla and grated orange rind. Sift together flour and salt. Blend with rolled oats and add to creamed mixture, blending well. Fold in semi-sweet chocolate. Drop from a teaspoon onto a lightly greased baking sheet and bake in 350°F oven from 12 to 15 minutes. Makes 40 to 50 cookies.

Mrs. J. P. Thomas, Jr.
Air Force

Doris Thomas

CHOCOLATE COOKIES

½ C shortening
1 C brown sugar
1 egg, beaten
1½ C flour
½ C milk
3 heaping T cocoa
½ t soda
pinch salt
1 t vanilla

Cream shortening and sugar. Sift dry ingredients and mix, as stirring up a cake. Drop by teaspoonful onto greased baking sheet. Bake in 350°F oven for 20 to 30 minutes. Frost with chocolate powdered sugar frosting.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

ICE BOX COOKIES

1 C brown sugar
1 C granulated sugar
1½ C shortening
2 eggs
2 T hot water
1 t soda
4 C flour
pinch of salt
1 C nut meats, chopped

Dissolve soda in hot water. If Crisco is used, use ¼ t salt instead of a pinch. Mix ingredients in order given. Pack in loaf tin and put in refrigerator over night. Slice in morning and bake in 350°F oven.

Mrs. W. F. Dietrich
Sandia Corporation
Helen S. Dietrich

CRISP OATMEAL COOKIES

1 C flour
½ t salt
½ t baking powder
½ t soda
½ C brown sugar
½ C granulated sugar
½ C shortening
1 egg
1 T water
1½ C uncooked oats

Sift flour, salt, baking powder and soda into bowl. Add other ingredients in order listed, except oats. Mix well and add oats. Drop from teaspoon onto greased cookie sheet. Bake about 7 to 10 minutes (until a light golden brown) in 375°F oven. (Better make a double batch as they disappear like popcorn.)

Mrs. C. W. Haney
Air Force
Patricia Haney

OATMEAL ICEBOX COOKIES

1 C shortening
1 C brown sugar
1 C white sugar
2 beaten eggs
1 t vanilla
1½ C flour
1 t salt
1 t soda
3 C oatmeal
½ C nut meats

Thoroughly cream shortening and sugar. Add eggs and vanilla. Beat well. Add sifted dry ingredients. Add oatmeal and nuts. Mix well. Shape in rolls. Wrap in waxed paper and chill thoroughly or over night. Slice ¼-inch thick. Bake on ungreased cookie sheet in 350°F oven for 10 minutes. (This is a fine recipe for freezer cookies.)

Mrs. M. C. Walton
Navy
Lucile Walton

PEANUT BUTTER COOKIES

1 C butter
1 C white sugar
1 C peanut butter
1½ t soda
¼ t salt
1 C brown sugar
2 eggs
2½ C sifted flour
1 t vanilla

Knead lightly and make into balls the size of walnuts and place on greased pan. Press down flat with fork. Bake at 450°F about 12 minutes or until delicately brown. Recipe remains same at any altitude. Cookies never dry out and get hard.

Mrs. A. E. Robertson, Jr.
Air Force
Bertha Robertson

WALNUT CRESCENTS

¼ lb ground walnut meats
½ lb butter
6 T confectioners sugar
2 C flour

Cream butter. Add nuts, sugar and flour. Roll small bit to thickness of pencil and shape in crescents. Bake 15 minutes in 375oF oven on ungreased cookie sheet. While hot, roll in confectioners sugar.

Mrs. W. M. Anderson
Sandia Corporation

Elizabeth G. Anderson

BUTTERSCOTCH COOKIES--OLD DUTCH

2 C brown sugar
2 eggs
3 or 4 C flour
1 t soda
1 t salt
1 t cinnamon
1 t nutmeg
1 t vanilla
1 t baking powder
½ C butter
½ C milk (sweet or sour)

Place in refrigerator overnight. Slice or roll. Bake.

Mrs. W. A. MacNair
Sandia Corporation

Deanna-Mae MacNair

PECAN PUFFS OR SNO BALL COOKIES

1 C butter
4 T granulated sugar
2 C sifted all-purpose flour
1 t vanilla
2 C ground pecans, or less

Cream butter. Add sugar and remaining ingredients. Roll into small balls. Bake in gas oven 325oF for 30 minutes. While still warm, roll in confectioners sugar. Yields about 30 cookies.

Mrs. R. K. Parry
Sandia Corporation

Lois M. Parry

RANGER COOKIES

1 C shortening
1 C granulated sugar
1 C brown sugar
2 eggs
2 C flour
½ t salt
½ t baking powder
1 t soda
1 t vanilla
2 C quick oats
2 C Wheaties
1 C shredded coconut

Cream shortening and sugar. Add well beaten eggs. Add dry ingredients, vanilla, Wheaties, etc. Bake at 375oF for 12 to 15 minutes. This recipe makes several dozen delicious, crispy cookies.

Mrs. J. H. Stein
Air Force

Ruth E. Stein

COFFEE COOKIES

2 C flour
2 T instant coffee
½ t baking powder
1/8 t soda
½ t salt
1/3 C shortening
1/3 C butter
½ C brown sugar
1/3 C granulated sugar
1 egg, beaten
1 t rum extract
pecan halves

Sift together flour, coffee, soda, baking powder and salt. Thoroughly cream shortening, butter and sugars. Add egg and rum extract. Beat thoroughly. Stir in dry ingredients. Blend. Shape in rolls 2 inches in diameter. Wrap with waxed paper and chill several hours or overnight. Slice thin and place on ungreased cookie sheet. Center each with a pecan. Bake in 400°F oven 8 to 10 minutes. Makes 6 dozen.

Mrs. G. C. Shelton
Air Force

FRUIT CAKE COOKIES

1¼ C flour
½ t baking powder
½ t salt
½ t cinnamon
½ t allspice
½ lb chopped raisins
or dates
¼ lb candied fruit
½ C chopped nut meats
½ C shortening
¼ C brown sugar
½ C any Karo
2 eggs
2 T orange juice

Mix first 5 ingredients. Dredge raisins, candied fruit and nuts in ½ flour mixture. Cream shortening and brown sugar. Add syrup and ¼ of dry ingredients. Beat in eggs and add orange juice. Add fruit mixture and remaining flour. Bake on greased baking sheet in 325°F oven for 20 minutes.

Mrs. E. J. Soares
Army

CRULLER SQUARES

2 T butter
1 C sugar
4 C sifted flour
3½ t baking powder
½ t nutmeg
½ t salt
2 eggs, well beaten
1 C light cream

Cream butter and sugar. Add eggs and beat until light. Sift dry ingredients together and add alternately with cream to creamed mixture. Mix thoroughly. Turn out on well floured board and pat lightly to ¼-inch thickness. Cut into strips, then squares (about 1½ inches). Fry in deep hot fat. Sprinkle with sifted confectioners sugar.

Mrs. J. E. Russell
Army

DAISY'S PECAN ROLLS

¼ stick butter
2 T sugar
1 t vanilla
1 C flour
3 T iced water
1 C finely cut pecans
confectioners sugar

Cream together first 4 ingredients. Work in iced water and pecans. Pinch off small pieces, rolling each with palms of hands into rolls about 2 inches long. Place on cookie sheet. Bake in 350°F oven until golden brown, turning once after first 10 minutes. When cool enough to handle, roll in confectioners sugar. Makes 4 dozen.

Mrs. E. M. Tolliver
Army

DATE BARS

FILLING:

Dates, large box Dromedary, pitted and chopped
2/3 C water
¾ C sugar
2 T lemon juice

Combine these ingredients in saucepan and cook until thick, about 8 minutes. Cool.

1½ C flour
1 C dark brown sugar
1¾ C quick cooking oatmeal
1½ t salt
¾ C shortening
2 eggs, well beaten

Sift and measure flour. Combine with brown sugar, oatmeal and salt. Mix well. Cut in shortening with 2 knives or pastry blender, to consistency of coarse crumbs. Spread half of mixture into 7x11-inch pan. Cover with date filling and spread remaining mixture over filling. Brush thoroughly with beaten eggs. Bake in hot oven (400°F) 20-25 minutes. Cool and cut in bars.

Mrs. G. W. Taylor
Army

Carola W. Taylor

COCONUT-NUT BARS

½ C butter
½ C brown sugar
1 C flour

Add sugar to butter and beat until smooth. Add flour and blend. Spread batter (thick) in bottom of square cake pan. Bake 20-25 minutes at 375°F. Be sure it is done but don't bake too long. While this is baking, mix the following:

2 T flour
½ t baking powder
¼ t salt
1 C nut meats
½ C shredded coconut
2 eggs, well beaten
1 C brown sugar
1 t vanilla

Beat eggs, sugar and vanilla until fluffy. Combine remaining ingredients and add to eggs. Pour this mixture over the baked crust and bake for 20 minutes at 375°F. When cool, cut into bars. This is a very rich, delicious bar.

Mrs. R. E. deRussy, Jr.
Army

Christian deRussy

NORWEGIAN SANDCAKES

1 lb sweet butter
2 C sugar
1 egg
1 T cream
2 t almond extract, according to taste
6 C flour, approximately
Cardamom to taste

Mix ingredients as in order given. Cream butter and sugar thoroughly. Add egg, cream and extract. Sift flour in gradually and add cardamom. Press dough into little individual forms and bake in 350-375°F oven until light brown color, usually 10 minutes. Makes approximately 85. Forms are obtainable at any Scandinavian delicatessen. NOTE: Subtract 1/8 lb butter for high altitude. You may use Schilling Cardamom spice--seed or ground

Mrs. W. A. Stellenwerf
Air Force

Randi J. Stellenwerf

JAM TORTE

2/3 C shortening
½ C sugar
1 egg
1¾ C flour
½ t salt
Jam

Cream shortening and sugar. Add egg. Sift flour and salt and add to first mixture. Spread batter in greased 9-inch pie pan. Fill center with any good jam and trim top with strips of butter. Bake about 50 minutes at 325°F.

Mrs. E. J. Soares
Army

Margaret Soares

BROWNIES

½ C shortening
1 C sugar
2 eggs
1½ sq melted chocolate
½ C milk
1 C sifted flour, all-purpose
vanilla
½ C nuts, chopped
pinch of salt

Cream shortening and sugar. Add eggs and beat well. Add melted chocolate and milk. Then add flour and nuts. Bake in 375°F oven for 25 minutes in 9x13 pan. Frost with your favorite chocolate frosting. (In lower altitude, reduce milk to ¼ C.)

Mrs. J. E. McKenna
Army

Violet McKenna

BROWNIES

1/3 C butter
1 C sugar
2 eggs
¼ t salt
2/3 C sifted flour
2 sq bitter chocolate
1 C chopped walnuts (or less)

Cream butter and blend in sugar. Add well beaten eggs and beat vigorously until creamy. Stir in melted chocolate. Mix flour, salt and walnuts and mix into batter. Spread into shallow well-greased square pan. Bake 15 to 20 minutes in 375°F oven. Cut in squares while still warm and leave in pan until needed.

Mrs. J. H. Findlay
Sandia Corporation

Margaret F. Findlay

BRUNCH WAFFLE-BROWNIES

1½ C enriched flour
½ t salt
½ t cinnamon
¾ C shortening
2/3 C sugar
2 egg yolks
¾ C milk
2 1-oz sq unsweetened chocolate, melted
½ C chopped walnuts
2 stiffly-beaten egg whites
confectioners sugar

Sift together flour, salt and cinnamon. Cream shortening. Add sugar and beat until light and fluffy. Add egg yolks. Mix well. Add milk alternately with dry ingredients. Stir in chocolate and nuts. Fold in egg whites. Bake about 5 minutes in waffle baker--slightly cooler than for plain waffles. Dust with confectioners sugar. Cut in small pieces. Makes about 4 large waffles.

Mrs. G. C. Shelton
Air Force

Carolyn Shelton

BUTTERSCOTCH BROWNIES

¼ C butter
1 C brown sugar
1 egg
1 t vanilla
½ C flour, sifted
1 t baking powder
½ t salt
½ C nut meats

Melt butter. Stir in sugar and cool. Beat in egg and vanilla. Sift flour, baking powder and salt and add to butter mixture. Add nut meats. Pour into greased pan and bake in 350°F oven for 30 to 40 minutes. Cut in squares after it is almost cool.

Mrs. W. P. Carter
Air Force

Eleanor Carter

BUTTERSCOTCH COCONUT DROP COOKIES

2 eggs, beaten
1 C shortening
2 t vanilla
2 C brown sugar
½ C hot water
1 t soda
2 t baking powder
4 C flour
½ t salt
½ to 1 C coconut

Add shortening to eggs. Mix well. Add vanilla. Pour hot water over brown sugar and add to first mixture. Add sifted dry ingredients. Add coconut and drop by spoonful on cookie sheet. Bake at 350°F. Makes about 5 dozen cookies.

Mrs. D. E. Peters
Air Force

Francine Peters

DATE AND NUT BARS

¼ C melted shortening
1 C sugar
3 eggs, well beaten
1 C flour
½ t baking powder
few grains salt
1¼ C dates, cut fine
1 C nut meats, chopped

Mix in order given. Spread in greased pan about 8x14 inches. Bake 15 to 20 minutes in 350°F oven. Cut in finger shaped pieces. Roll in powdered sugar while warm. Makes 25.

Mrs. L. J. Paddison
Sandia Corporation

Delores Paddison

WALNUT TORTE

½ C shortening
½ C sugar
½ t vanilla
4 egg yolks
1 C flour
dash of salt
1 t baking powder
1/3 C milk

Cream shortening and sugar. Add vanilla and egg yolks, one at a time, beating well after each addition. Add sifted ingredients alternately with milk. For company dessert spread or pour into two oblong glass baking pans. Spread with walnut meringue. Bake in moderate oven around 45 minutes. Keep an eye on it to see that it doesn't get too brown. It is good to test it with a toothpick or cake tester. If it comes out clean, it is done. Cool and frost with Chocolate Whip. Garnish with walnut halves.

CHOCOLATE WHIP:

1/3 C cocoa
¾ C sugar
1½ C whipping cream

WALNUT MERINGUE:

4 egg whites
1/8 t cream of tartar
1 C sugar
¾ C walnut meats, finely chopped

Combine stiffly beaten whites, cream of tartar and sugar. Fold in walnut meats.

Mrs. R. J. Hansen
Sandia Corporation

Opal C. Hansen

COOKING WITH A FLAIR

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THE KITCHEN PRAYER

Lord of all pots and pans and things,
since I've not time to be
A saint by doing lovely things
or watching late with Thee
Or dreaming in the dawn light
or storming Heaven's gates
Make me a saint by getting meals
and washing up the plates.
Although I must have Martha's hands,
I have a Mary mind
And when I black the boots and shoes,
Thy sandals, Lord, I find.
I think of how they trod the earth,
what time I scrub the floor
Accept this meditation Lord,
I haven't time for more.
Warm all the kitchen with Thy love,
and light it with Thy peace
Forgive me all my worrying
and make my grumbling cease.
Thou who didst love to give men food,
in room or by the sea
Accept this service that I do,
I do it unto Thee.

Klara Munkres

MEXICAN BRUNCH

Whiskey Sours
Chalupas
Coffee

Chalupas, a Sunday morning brunch favorite, actually a Mexican Dagwood, are made by covering a platter of fried tortillas with hot frijoles refritos; then let everyone add what he likes--chopped lettuce, tomatoes, green onions, grated, sharp cheese, strips of green chilis, or sals a piquante. If sliced avocado is added, always squeeze a lime over it to keep from discoloring and to add a little zest to the taste. This is then called Chalupas Compuestas!

FRIJOLES

2 lbs dried frijoles 2 cloves garlic, minced
2 large onions, minced 2 T chili powder
1 can tomato paste

Soak the frijoles in deep water overnight. Drain and add other ingredients. Put in large kettle and cover with enough water to allow it to simmer, covered, for about 4 hours.

FRIJOLES REFRITOS

These are even better and may be served hot with tostados as an hors d'oeuvre. Simply mash the beans with a blender and reheat in ½ C of bacon drippings. Put in casserole and top with grated cheese (frijoles con queso). Eat it hot or cold or now make your chalupas.

Mrs. R. T. Coiner
Air Force

Mrs. R. T. Coiner

CHINESE DINNER

Soup for the Gods

Peas and Shrimp Sweet Sour Carrots
Red Cooked Meat
Rice Turnovers

Tea
Sesame Cakes

There are so many kinds of Chinese menus that one necessarily adapts to suit our western appetites. Among the choices are the Chinese banquet involving many courses, very ceremonial, and ending with dessert, which is not usually served in a family style meal. Then there is quite a difference between northern China cookery as done in Peiping (Mandarin country) and the southern or Cantonese cookery familiar to San Francisco visitors. Our menu is mainly northern, some Cantonese. Some Ellett, simplified for availability.

We have a small collection of dishes which embellish the food considerably. The straight sided tea pot, and tiny cups from which we pour Formosa Oolong (green, of course) the soup bowls and small china spoons, various serving bowls--in China you have your own bowl of rice or noodles, and you reach into the several community serving bowls with your chopsticks, selecting whatever suits your fancy. (Shades of the boarding house battle over the last pork chop.) We have large bowl plates painted with blue fish, and the story is that on New Year's Day if your employer asks you to dine, and the fish is pointed toward you, YOU'RE FIRED. (Soft-hearted employers, take note.) The wine cup in which is served Chinese wine (we haven't developed the taste yet) is the last of the most used implements. We also have a large Canton China compartmented serving bowl, each compartment having its own lid, which we find a bit more attractive for company.

How you eat Chinese food if you really want to be authentic is a bit of a shocker to your

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dinner partner, but if you must--hold the rice bowl up under your chin and literally shovel with the chop sticks at a frantic rate, meanwhile chattering and smiling charmingly in between.

SOUP FOR THE GODS

6 C boiling water
2 T soy sauce (we use Chue Lung Co. thin soy obtained in Los Angeles Chinatown)
Chopped up green onion shoot
1 t sesame oil
1 t salt

Put seasonings in a bowl and pour in the boiling water.

PEAS AND SHRIMP

2 lbs. fresh shrimp
1 T cornstarch
1½ t salt
2 T sherry
3-4 slices fresh ginger (Yonemoto or Fremont's)
3 T lard
1 pack of frozen peas

Cook, shell and clean shrimp. Mix all ingredients with the shrimp except lard. Put lard in skillet and heat very hot. Add seasoned shrimp and stir fast for 2 minutes. Add peas (thawed first) and continue to stir for 2 or 3 more minutes.

SWEET SOUR CARROTS

1 bunch carrots
1 T peanut oil
½ t salt
3 T vinegar
3 T sugar
1 T cornstarch

CONTINUED

SWEET SOUR CARROTS--CONT.

Clean carrots. Cut in ½-inch diagonal slices. Heat oil very hot and stir in carrots for a few minutes. Add water and salt. Turn fire low, cover and simmer. Mix sugar, vinegar and cornstarch in 1 C water. When carrots are tender, add cornstarch mixture and stir until the sauce thickens.

RED COOKED MEAT

2 lbs. pork, cut
1/3 C soy sauce
2 T sherry
2/3 C water
½ t salt
2 thin slices fresh ginger
2 or 3 seeds Chinese anise (Fremont's)--break open pods and use seeds
½ T sugar

Place meat, water, sherry, soy sauce, salt and spices in heavy tight lidded pot. Cook on a hot fire until it boils then turn down to simmer for 1½ hours. Add sugar and continue to cook for ½ to 1 hour. If water boils away just add a little more. At end of cooking, the dish should contain about ½ C of liquid. This dish is eaten with rice which is a good foil for its strong flavor.

You may cut up the pork or use a whole shoulder roast. If done whole it is a real taste thrill. We had it at a Chinese professor's home at Yale.

RICE

We use Minute Rice. Have tried many ways and this is the very best.

CONTINUED

TURNOVERS (WRAPLINGS)

DOUGH:

3 C flour
3 C water

Knead into dough, using flour to prevent it from sticking. Divide into 30 equal parts, making into lentils shaped cakes. Roll flat to about 3½ inches by about 1/8-inch thick. We use a 12-inch length of inch dowling (a short broomstick) for a rolling pin.

STUFFING:

1 lb. raw pork
chopped raw spinach
3 T soy sauce
1½ t salt
1 t vegetable oil

Stuff by filling half of dough circle, folding over and pinching the edges. Fry in deep fat until golden. Serve hot with a bowl of dip made by mixing soy sauce, vinegar, and Louisiana Red Hot Sauce.

Mr. and Mrs. D.M. Ellett
Sandia Corporation

D. & Jean Ellett

中國飯

JAPANESE SUKIYAKI DINNER

Green Tea
Chawan Mushi (soup)

Sukiyaki
Rice Sake or Beer

Green Tea
Fresh Fruit

CHAWAN MUSHI
(serve as soup substitute)

1 qt chicken or fish stock
1 C chopped chicken or shrimp
1 t salt
1 T soy sauce
1 T sugar
½ C cooked noodles
½ C cooked green vegetables (peas, beans, etc.)
2 eggs per pint

Combine all ingredients in sauce pan. Cook until tender and becomes a custard consistency. Serve hot and in covered lacquer or such dishes.

SUKIYAKI

2 lbs tender beef (cut paper thin) (1" x 2" pieces)
2 1" squares suet
8 medium leeks
4 medium scallions
8 mushrooms, fresh
2 oz Sake
1 C portions bean curd
1 C portions green leafy vegetables (spinach, chinese cabbage, etc.)
1 C konnyaku (Jap spaghetti)
1 C soy sauce
1 C soup stock
dash of Accent

Serve with Hot Sake or cold beer and a small bowl of steamed rice.

To create Japanese atmosphere have guests remove shoes as they enter. Have tabi's or scuffs available in various sizes.

Seat guests on Zabutons (cushions) on the floor around chow table. On these one squats in as near the graceful Japanese manner as their unaccustomed legs and spine will permit.

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INSTRUCTIONS - JAPANESE SUKIYAKI DINNER - CONT.

In the center of the table have a "Habachi" (charcoal burner) or electric or gas burner, and a large frying pan. On plates surrounding the cooker are the various constituents required for the meal. Most important of course is the beef. This must be tender and cut in small thin slices.

After serving green tea and Chawan Mushi (optional) the hostess takes a piece of suet between her chop-sticks and rubs it around the piping hot pan to grease it. Next the hostess or the host (since Sukiyaki is so simple to cook even the "Papasan" can do it) puts in a little soy sauce. To this is added the sugar (sugar may be sprinkled over the vegetables). Here she adds a little sake and scallions, tofu (bean curd), konnyaku and green vegetables. Soup stock and more soy sauce is added as needed. When this is browned and smelling just right the meat is added.

By this time the guests are famished and usually too impatient to wait for the meat to cook. However, the wait is short because the meat, being thin, cooks quickly. Avoid over cooking.

Each person helps himself directly from the pan. Raw eggs may be beaten and placed in the dish to help cool and add nutrition (optional). All this is eaten along with a bowl of rice and hot sake. The hostess continues to add vegetables and meat to the pan as the guests empty it. Each dish becomes richer and more delicious.

CONTINUED

Having become thirsty from the soy sauce, more tea is served, along with fresh pared fruit in season.

At the conclusion of this meal the guests rise (if indeed they are capable) with a feeling of self satisfaction that is rarely theirs after other meals.

Mrs. R. L. Randolph
Air Force

Margie A. Randolph

HUNGARIAN DINNER

Chicken Paprikash

Steamed Rice	Buttered Carrots with Peas	
Celery Hearts	Carrot Sticks	Ripe Olives
Green Olives	Hard Rolls	Butter
Palachinta (thin pancake)		Coffee

CHICKEN PAPRIKASH

1 large hen, cut in serving pieces
1 clove garlic, sliced
¼ C butter
¼ C water
1 C sour cream
1 green pepper, chopped
1 t imported Hungarian paprika (or to suit taste)
2 t salt

Wipe pieces of chicken with damp cloth and saute in garlic and butter and green pepper until light brown--about 10 minutes. Add water, cover tightly, and simmer gently, until chicken is tender--about 2½ hours. Add sour cream, paprika and salt, and reheat to boiling. Serve at once with steamed rice or mashed potatoes, or wide noodles or dumplings.

PALACHINTA

1 C milk
3 eggs, beaten
1 C sifted all-purpose flour
¼ t salt
1 T sugar
3 T shortening
any desirable fruit jam

Stir ½ C milk into eggs. Add flour, salt and sugar all at once and beat with rotary beater until smooth. Add remaining milk and mix thoroughly. Heat 1 t shortening in 9-inch skillet and add ¼ C of the batter. Rotate skillet slightly so that batter runs to edges

CONTINUED

PALACHINTA - CONT.

all around, bake until browned on each side, turning once. Remove to a large plate, and quickly spread with jam and roll. Cover finished pancakes to keep hot. Repeat until batter is used up. Arrange rolled pancakes on hot platter and serve with beverage.

In regard to the Hungarian dinner, the meal is usually started with a soup course such as clear chicken, tomato or onion soup; then (this is optional) tiny stuffed cabbage rolls or shrimp with wine sauce, etc. However, all these side courses are not feasible in the American way of having dinner.

Mrs. J. Ogilvie-McDonnell
Army

Olga Ogilvie-McDonnell

GERMAN DINNER

Yellow Split Pea Soup

Roast Pork
Sauerkraut and Dumplings
Mashed Potatoes
Warm Applesauce

Cucumber dressing on lettuce wedges

Poppy Seed Torte
Coffee Tea

YELLOW SPLIT PEA SOUP

1 ham bone
1 C cubed ham
1 C split peas
1 medium onion
2 carrots, diced
1 potato, diced
2 T brown sugar
salt & pepper

Boil ham bone 1 hour with whole onion. Add cubed ham, peas, carrots, potatoes, brown sugar, salt and pepper. Cook 40 minutes more. Serve hot.

DUMPLINGS

2 C flour
1 T butter
1¼ t baking powder
¾ t salt
milk

Sift the flour, baking powder and salt into a bowl. Add the butter and work in with pastry blender or finger tips. Add sufficient milk to make a stiff batter. Turn out on a well-floured board and roll about ½-inch thick. Cut in small squares and place on top of sauerkraut. Cover pan tightly and cook 25 minutes.

CUCUMBER DRESSING

1 large cucumber
2 green seed onions
1 8-oz package cream cheese
2 T salad dressing
2 T vinegar
1 t salt
1 t pepper
1 T sugar

Grind cucumber and onions. Drain off liquid. Mix in cream cheese. Add salad dressing, vinegar, salt, pepper and sugar. Serve over lettuce wedges.

POPPY SEED TORTE

3 C milk
1 C sugar
¼ C poppyseed
1 T cornstarch
2 heaping T flour
butter size of egg
4 egg yolks
1 t vanilla

Boil in double boiler until thick.

CRUST:

½ lb. graham crackers (crushed fine)
½ C melted butter
4 egg whites, stiffly beaten
2 T sugar

Mix graham crackers with melted butter. Line spring form torte tin with half of above mixture. Beat egg whites stiff and add sugar. Pour custard into pan and cover with egg whites. Sprinkle top with remaining crumbs. Brown in oven until egg whites are cooked.

Mrs. V. E. Trimberger
Civil Service

Maxine Trimberger

SKÖL!

SEENA'S SWEDISH DINNER

Fruit Soup

Kaldolmar (Stuffed Cabbage)
Peas
Vegetable Gelatine Salad

Swedish Apple Cake
Coffee

FRUIT SOUP

½ C raisins
½ C prunes
½ C dried apples
½ C dried peaches
½ C minute tapioca
½ C dried apricots
stick of cinnamon
2 qts water
sugar to taste

Cook for about 1 hour. This soup may be served either hot or cold.

KOLDOLMAR

1 large head of cabbage
1 C rice, cooked
1 C milk
1 lb beef, ground
1 lb pork shoulder, ground
1 T sugar
salt and pepper

Cook cabbage in boiling water for 3 minutes. Drain, cut off heavy stem from each cabbage leaf. Mix meat, rice, milk, salt, pepper and sugar. Put 3 T of meat mixture on cabbage leaf and roll together and fasten with toothpicks. Put in roasting pan with a little water and bake in medium oven for 1½ hours.

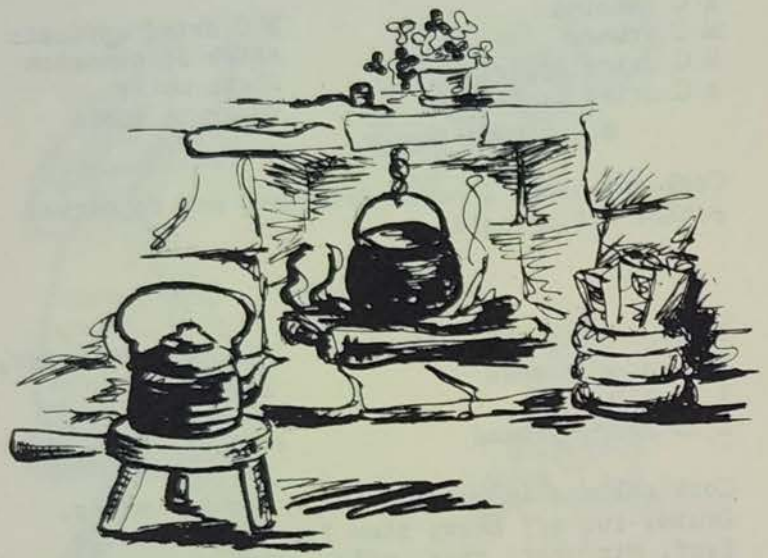
SWEDISH APPLE CAKE

4 heaping T sugar
4 heaping T ground nutmeats
2 whole eggs
½ lb butter
1 egg yolk
2 T flour

Mix altogether very thoroughly. Spread ½ of mixture in small baking dish. Put over this 1 qt sweetened applesauce. Top with remaining half of above mixture. Bake ½ hour at 400°F. Serve hot or cold with whip cream. 6-8 portions.

Mrs. H. G. Mehlhouse
Sandia Corporation

Ellen Mehlhouse



SAINT PATRICK'S DAY DINNER

Brisket of Corned Beef
New Potatoes
Yellow Turnip (Rutabagas)
Green Cabbage
Small Whole Beets
Mustard Pickles and/or Chili Sauce
Irish Caraway Bread
Buttermilk

Apple Pie
Hot Tea or Hot Coffee

As the Top of the Mornin' grows into evening in the typically Irish household such as I am familiar with, the order of the day is "Cead Mille a Faillte" (100,000 welcomes) to the guests and this greeting is usually accompanied by a "few" drinks of Irish whiskey to help whet the appetite--although the aroma of the "boiled dinner" cooking usually manages to do this nicely on its own. It is customary to serve salt spareribs with Boiled Corned Beef, but they are not easy to find; however, if you do, and want that extra Irish touch, cook them about 1½ hours, remove and keep hot while vegetables are cooking.

CORNED BEEF

Allow about 5 lbs of beef. Wipe off beef and cover with cold water; bring to a boil (about 10 minutes). Skim off excess scum that comes to the surface; then cover and simmer for about 4 hours. (If you use pressure cooker the time is almost one-fourth less--best to follow manufacturer's directions.) Test meat for tenderness after about 3½ hours; then allow 45 minutes to 1 hour for vegetables. Add 6 new potatoes, 1 yellow turnip, pared and sliced. Cover and cook 20 minutes, then add 1 medium head of green cabbage on top of other vegetables (cabbage quartered and cored). Cover and cook about 30 minutes longer or until vegetables are tender. Before adding vegetables, remove any fat that has come to the surface. (Whole carrots may be added or substituted for turnip--add at same time of turnips).

Cook beets separately.

Serve on platter with corned beef, surrounded with the vegetables so it will look colorful. Serve with Irish Bread, cold buttermilk, mustard pickles or chili sauce, coffee or tea and apple pie. Serves 6.

IRISH CARAWAY BREAD

5 C sifted flour
½ C shortening
¾ C sugar
pinch of salt
1 C raisins, washed and dried
1 T caraway seed
2 t baking powder
½ t baking soda
1 egg
1 C milk

Place flour in bowl. Rub in shortening until free from lumps. Add sugar, raising, caraway seeds, baking powder, baking soda, salt. Mix thoroughly. Beat egg with milk. Add to dry ingredients to form soft dough (similar to biscuit dough). Place dough on lightly floured board; knead lightly forming into a round loaf. Place in heavy type pan (iron frying pan), greased and floured. Trace across on top with knife. Bake in hot oven, 450°F for 5 minutes. Then reduce heat to 350°F for 35-40 minutes. Butter top generously. Break into 4 wedges and slice.

Mrs. F. C. Healy
Army

Mae R. Healy

ITALIAN DINNER

Antipasto Red Wine
Consume of Beef or Chicken Broth

Spaghetti and Meatballs
Garlic Bread
Mixed Salad

Scaloppine Al Marsala
(Veal)
or
Chicken Cacciatora

Spumoni (Ice Cream)
Coffee Royale (Coffee with Brandy)

ANTIPASTO

Heart of Celery
Italian Salami
Ripe and Green Olives
Pepperoncini (Green Peppers)
Anchovies
Artichoke Hearts
Tomato Sections
Sardines
Slivers of Ham
Scallions
Radishes
Pickled Mushrooms

Make in neat relish tray.

SPAGHETTI SAUCE

1 Onion
1 clove garlic
1 bell pepper
1 #3 can tomatoes
1 small can tomato sauce or paste

Mash tomatoes. Saute onion, garlic and pepper. Add tomatoes and sauce or paste. Keep cooking together.

MEAT BALLS

1 lb. ground beef
½ lb. ground pork
1 egg
1 clove garlic
2 T parmesan cheese
1 bell pepper
1 small onion
1 pinch basil
salt and pepper
2 T bread crumbs

Chop onion, bell pepper and garlic. Mix with meat. Make into meat balls after adding remaining ingredients. Fry or bake until brown. Add to spaghetti sauce. Cook for 2 or 3 hours.

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MIXED SALAD

Bell peppers
Tomatoes
Endive
Chopped green onions
Salt
Olive Oil
Pinch Oregano
Juice from ½ lemon
Vinegar

Serve salad in last course with meat--Scaloppine Al Marsala or Chicken Cacciatora Maddalena.

SCALOPPINE AL MARSALA

1½ lb veal cutlet, sliced thin
Salt and pepper to taste
1 T flour
2 T butter
2/3 C wine
1 T water

Cut veal into pieces about 5 inches square. Sprinkle with salt and pepper and flour lightly. Melt butter in frying pan and when hot, put in veal and brown thoroughly on both sides over high heat. When browned, add wine and cook meat for 1 minute over high flame. Place meat in serving dish. Add water to pan and pour over meat. Serves 4.

CHICKEN CACCIATORA

4 lb chicken, cut up
2 T olive oil
1 T chopped parsley
½ stalk celery, chopped
½ clove garlic, chopped
salt & pepper to taste
1 bay leaf
½ C dry white wine
2 T water

CONTINUED

CHICKEN CACCIATORA--CONT.

Place chicken in frying pan with olive oil, parsley, celery, garlic, salt and pepper. Brown thoroughly on all sides. When well browned, add bay leaf and after a minute, the wine. Cook slowly until wine is nearly evaporated. Add water, cover and simmer until chicken is done--approximately 30 minutes. Serves 4.

SERVE A GOOD TABLE RED WINE FROM START WITH ANTIPASTO.

Quinto Boldoni
Officer's Club Chef

Quinto Boldoni

NEW ORLEANS DINNER

Crab Okra Gumbo (soup)
Shrimp Remoulade (salad)

White, light and dry wine
Flounder
or
Frogs' Legs à la Sauce Piquante
Rice Dressing
Artichoke & Spinach

Fruit Cup
Café Brulôt

CRAB OKRA GUMBO

2 lbs okra, cut in thin slices
½ doz crabs
2 lbs shrimp
3 qts water
½ C shortening
2 large onions, minced
salt & pepper to taste
½ can tomato paste
2 cloves garlic, minced
2 bay leaves
1 sprig thyme
2 T chopped parsley

Fry okra slowly in hot shortening. Add minced onion and cook until okra is browned and has lost all ropiness. Then add tomato paste and crabs and brown for 10 minutes. Add water and simmer for 1 hour in covered kettle. Add shrimp, and rest of ingredients and simmer for 2 hours longer. Always served with dry, boiled rice (served separately).

SHRIMP REMOULADE

4 T Creole mustard
½ C tarragon vinegar
2 T tomato catsup
1 T paprika
½ t cayenne pepper
1 t salt
1 clove garlic, minced
1 C olive oil
½ green onion, minced
½ C celery, minced

Mix first 7 ingredients. Add oil, beating thoroughly. Add onion and celery. Marinate shrimp in mixture for several hours. Serve on cold lettuce and sliced tomato. Garnish with cucumber.

FLOUNDER

flounder
¼ lb butter
2 egg yolks
2 T olive oil
2 t cream
1 t flour
2 C white wine
1 jigger Cognac
1 T Worcestershire
shrimp, mushrooms, croutons, parsley
salt & pepper

Clean fish, remove skin and major bones, wash and dry, place in baking dish lined with well buttered wax paper. Sprinkle with chopped parsley. Then mix 3 T of butter with 1 T of Worcestershire and 2 T of imported olive oil and salt. Add 2 C hot white wine and 1 jigger of Cognac to this mixture and pour over fish. Bake in 325°F oven for 30 minutes.

Make sauce by mixing 1 t flour, 7 t butter, 1 t Worcestershire sauce with juice from flounder, and 2 egg yolks mixed with 2 t cream, and heat in double boiler. Pour this over fish. Remove crust from several slices of bread, dice and fry in butter until brown. Saute a generous amount of small mushrooms. Place croutons on fish with well seasoned boiled chopped shrimp, then pour the mushrooms and butter over croutons and shrimp and heat entire dish, but do not boil. Garnish with lemon.

FROGS LEGS À LA SAUCE PIQUANTE

8 frogs legs
8 T flour
¼ C shortening
1 medium onion, sliced thin
2 cloves garlic, minced
1 large can tomatoes
flour to roll frogs legs
salt & powdered red pepper to taste

CONTINUED

FROGS LEGS À LA SAUCE PIQUANTE - CONT.

Heat shortening and fry floured frogs legs. When well done, remove, add flour to shortening and stir until brown. Add garlic and onions and stir until onions are soft. Add tomatoes and stir until shortening floats on top. Add water to the consistency desired, and season highly. Place frogs legs into this and cook for 10 minutes. Parsley and onion tops cut fine, added just before serving, will improve the flavor.

RICE DRESSING

1 C long grain rice
1 liver & gizzard of chicken
1 stalk shallot
1/3 C bacon grease or melted chicken fat
2 stalks celery
6 sprays parsley
½ bell pepper

Boil rice (your usual method). When done, prepare the following: Wash the seasoning and grind in meat grinder; also grind the raw liver and gizzard. Mix thoroughly. Salt to taste. Heat fat and fry the mixture until done--do not burn. Then add cooked rice and mix thoroughly. Serves 6.

ARTICHOKE AND SPINACH

artichoke hearts
creamed spinach
French dressing
cream sauce
Parmesan cheese

Place in greased casserole, artichoke hearts which have been cooked in garlic seasoned water and marinated in French dressing. Cover with creamed spinach having Parmesan cheese in the cream sauce, and sprinkle additional grated Parmesan over top. Bake in moderate oven until cheese is brown.

FRUIT CUP

vanilla ice cream cointreau frozen fruit

Vanilla ice cream, topped with frozen fruit, flavored with 1 T of cointreau.

CAFÉ BRULÔT

1 C Cognac brandy
45 pieces loaf sugar
50 whole cloves
1 piece stick cinnamon, broken in half
peel of half an orange, pared very thin
1 sliver lemon peel
1 qt dripped coffee

Prepare basis for brulot in advance by combining all ingredients, except coffee, in a pint jar. Cover and steep for 6 hours or longer. Coffee is prepared separately. A café brulôt bowl, tray and ladle must be fire-resistant. Turn brandy mixture from jar into brulôt bowl. Into the tray or bowl, pour a small portion of alcohol, just enough to cover the base of bowl. The coffee, steaming hot, is brought to the table. A match is touched to the alcohol in the tray. Let alcohol in tray burn until contents of the bowl are heated and catch fire. Allow brandy mixture to burn but a few seconds, then pour coffee in slowly, stirring all the while. Serve into after dinner coffee cups. Serves 20.

John Braud
Lieutenant, Army

Johnny Braud

HAWAIIAN LUAU

Daiquiris in a Punch Bowl (or any Rum Punch)
Chilled Cooked Shrimp
Sweet and Sour Sauce Dip
and/or
Limed Fish in Coconut Milk

Romaine and Avocado Salad

Barbecued Meats Hawaiian Style
or
Chicken Laulaus with Curry Sauce

Corn on Cob

Baked Sweet Potatoes, or
Poi
Steamed or Fried Rice

Marinated Fruits
or
Ice Cream Puiwa (poo-ee-wa) (means: surprise)
Coffee

SWEET AND SOUR SAUCE FOR SHRIMP

1 C sugar
½ C distilled vinegar
½ C water
1 T minced green pepper
1 T minced pimiento
½ t salt
2 t cornstarch
1 T cold water

Mix all ingredients except cornstarch. Boil 5 minutes and thicken with cornstarch mixed with cold water. Let cool; before serving, sprinkle some fresh, chopped parsley on top of sauce for color. Serve in a bowl along with shrimp. This sauce is clear and not too thick, but it is delicious with the shrimp.

LIMED FISH

Raw halibut, salmon or any delicate white meat fish that is <u>very fresh</u>
strong solution of salt water
lime or lemon juice (fresh or canned)
1 clove minced garlic
coconut milk

Your "houle" stomach probably turns at the thought of eating raw fish but when you prepare it in the Hawaiian fashion it is "cooked" and very good as an appetizer.

Cut fish into small, bite size pieces. Let it stand for ½ hour in the salt solution. Drain and rinse with fresh water. Place in bowl and cover with lime or lemon juice. Let fish stand for at least 1½ hours in the juice in the refrigerator. To serve, remove and drain juice from fish and place fish in grapefruit shells or cocktail glasses. Add small quantity of coconut milk as a dressing.

CONTINUED

LIMED FISH--CONT.

To make coconut milk easily and quickly when fresh coconuts are not available, take moist packed, unsweetened shredded coconut and put it in a small cloth bag (cheese cloth or similar material). Put bag into a bowl containing hot milk. Crush a clove of garlic in the bowl of milk also. Let the coconut and garlic soak in milk a few minutes then squeeze cloth and fish out the garlic. Save the coconut to re-use in desserts, etc.

BARBECUED MEAT--HAWAIIAN STYLE

STEAKS:

1 clove minced garlic
1 C soya sauce per 2 lbs steak
1 jigger bourbon per 2 lbs steak
1 T sugar per 2 lbs steak
1 one-inch piece fresh or dried ginger root, chopped, or
1 t powdered ginger

Mix all ingredients in shallow <u>glass</u> dish. (Never use aluminum pan as the soya sauce and aluminum make a disagreeable flavor.) Marinate your steaks which have been cut into serving pieces and tenderized in this mixture for 3 to 4 hours. Drain meat well before cooking. (Marinade can be stored in refrigerator for re-use.)

CONTINUED

BARBECUED MEAT--HAWAIIAN STYLE (CONT.)

PORK OR LAMB:

2 large onions, minced
½ clove garlic
2 T butter
2 C apricot pulp (baby food is fine)
1 T salt
2 T curry powder
3 T vinegar
¼ C brown sugar
dash cayenne pepper
about 3 lbs pork or lamb, cubed

Brown onions and garlic in butter. Mix all ingredients in a large dish. Marinate cubed pork or lamb over night in this mixture. Drain meat and skewer to barbecue. Save marinade and drippings (if possible) for a sauce to serve with meat.

CHICKEN LAULAUS

3 3- to 4-lb young chickens, or equivalent weight in frozen pieces (thighs, legs and breasts)
4 T sherry
6 T soya sauce
2 large onions, minced
corn husks, cabbage leaves, or grape leaves

Cut meat from bones in small pieces, dividing light and dark meat into separate dishes. Mix sherry, soya sauce and onions in a dish. Pour over light and dark meat. Let chicken marinate in this mixture for 40-60 minutes. Remove meat and drain well.

CONTINUED

Place two corn husks together and put some light and dark meat on the husks. Salt lightly; wrap chicken into a small package and tie with string. Cabbage or grape leaves can be used also.

Drop packages in hot fat, or place on steaming rack in a large kettle. If you are frying these, leave them in fat about 15 minutes. Place on paper towels and then on a cooky sheet and slip into a slow oven to keep warm until served. If you steam these laulaus, allow about an hour cooking time.

Serve with your favorite curry sauce. "Packages" are untied by the guests so the meat stays very hot and delicious until eaten. You might serve chopped salted peanuts and coconut also to sprinkle over chicken when it is unwrapped.

FRIED RICE

2 T butter
1 large onion, minced
1 C celery
½ C chopped mushrooms
4 C cooked rice
3 T soya sauce
1 t salt (optional)

Fry onion in butter until tender. Add remaining ingredients and stir together. This can be made in advance and reheated in a casserole.

POI

Poi is always served in the islands and is eaten with the fingers by the more expert manipulators. It is a soft food which is measured in thickness by the number of fingers you need to get a mouthful. One-finger poi is thick; two-finger poi, a disasterous mess and three-finger poi,

CONTINUED

very thin and you had better hold the dish just under your chin. Poi can be bought on the mainland in jars and can be thinned according to directions.

MARINATED FRUITS

Cut oranges, apples, pineapples and any other available fresh fruit into bite size pieces. Marinate in Curacao or lime juice. Sprinkle with coconut and serve in a large bowl so your guests can pick their fruit out with their fingers.

ICE CREAM PUIWA

3 pts vanilla ice cream
½ dozen lady fingers
½ pt whipped cream
1 C strawberries
Orange Curacao and Triple Sec

Refreeze two pints ice cream in a ring mold. When ice cream is firm, unmold on a chilled platter or tray. Fill center with first a layer of 1 pint ice cream and whipped cream mixed together, then a layer of lady fingers sprinkled with liquers, then a layer of crushed strawberries. End with a layer of ice cream and whipped cream. Garnish with whole strawberries and mint leaves. Serves 6-8 people. This dessert is rich and might be appreciated more if served later in the evening with coffee.

The Hawaiian luau is a feast! If the menu here looks like too much food, it is meant to be that way. The islanders get themselves in a most delightful, happy mood and take their biggest appetites to a luau. They are prepared to stuff themselves leisurely and have one big time at the party.

CONTINUED

If you can gather enough flowers to make leis it will take some time the night before the party but will be worth the trouble. Use flowers like carnations, daisies, asters, etc. Cut off the flower stem and head and use a large darning needle and heavy thread to string the flowers. Don't store flowers in the refrigerator as they wilt too quickly when brought out into warmer air. Wrap them in wet newspaper and put in a cool place until your guests arrive. Don't forget the kiss that goes with the presentation of a flower lei!

It would be nicely authentic to serve the food on a cloth spread on the ground and decorated with flowers and fruits; however, it would be more comfortable and safer to use a table. By safer, I mean that someone is apt to put a big foot down in the rice, especially after a few cups of the rum punch you serve with this kind of a feed.

You could use green crepe paper to cover the table. Pretty and you have no linen to worry about. Arrange ferns, flowers, leaves, and fruits along the center of the table--full length. Set individual wooden salad bowls in several stacks along with chop sticks on either end of the table. Don't plan to set places for your guests. Let them help themselves from the main dishes which are set on the table among the flowers, etc. When each guest has filled his own wooden bowl and stuck his chop sticks behind his ear, let him find his own place to sit, stand or lay while he eats.

CONTINUED

If you serve poi, it will help your guests to manage it better if you serve it in individual custard cups. It should be amusing to watch everyone trying to lick it from his fingers before it either drips off or runs down his arm.

Candles in glasses and a full moon for light, plus Hawaiian music from your record player, complete the atmosphere. After an affair like this, your guests who have been in Hawaii will be so homesick for the islands they may not even thank you for a lovely evening. The rest of your guests will remember it as a perfect party!

Mrs. O. S. Brownlee
Navy

Audrey Brownlee

EAST INDIAN DINNER

Curry (lamb, chicken, or shrimp)
Rice Green peas
Condiments
Tossed green salad
French Bread or Potato Chips
Tea with Brown Sugar

Fresh Pineapple Marinated in Rum
or
Plum Melange
Coffee

CURRIED CHICKEN

1 large stewing chicken
2 large onions
3 T chicken fat or butter
3 T cornstarch
3 T curry powder
2 C chicken stock
1 C cream

Cook a large stewing chicken until tender. Remove chicken from bones. Chop onions fine and cook in chicken fat or butter until golden brown. Make a paste of the cornstarch and curry powder, moistening with chicken stock to smooth consistency. Next pour the curry paste into the boiling chicken stock. Shortly before serving, add cream and the chicken. Heat through, but do not boil. Serve over rice with as many of the following condiments as desired:

crisp crumbled bacon
sieved, hard-boiled egg yolk
sieved, hard-boiled egg white
ground peanuts
slivered, salted almonds
coconut
crushed pineapple
chutney
candied ginger
minced onion

Serves 6.

CURRIED LAMB

1 C finely chopped onion
2 lbs lamb shoulder
½ C bacon fat or margarine
2 T flour
2 T curry powder
1 t salt
2 C stock or bouillion cubes and water

CONTINUED

Brown onions in the fat, in a pressure cooker. Chop meat into 1 or 2-inch squares, dredge in flour and salt, and put in with onions to brown lightly. Make paste of flour, curry powder and stock. Add to meat, stir and cook in pressure cooker for 12 minutes. Serve on rice, with any of the suggested condiments. Serves 6-8.

CURRIED SHRIMP

1 lb cleaned boiled shrimp
1 large onion
3 T butter
3 T cornstarch
2 T curry powder
2 C boiling chicken stock or fresh coconut milk
1 C cream

Chop onion finely and cook in butter until golden brown. Add cooked shrimp and cook for 2 minutes. Make a paste of the cornstarch and curry powder, moistening with stock. Combine all ingredients, adding cream last. Heat through, but do not boil. Serve over rice, with any of the suggested condiments.

In India each condiment is brought in by a separate boy, thus it is possible to have anything from a "One Boy Curry" to a "Ten Boy Curry" depending on the elaborateness of the meal. Lacking ten boys, I prefer to have numerous small dishes filled with the condiments listed above, permitting each guest to choose those flavors which most appeal.

Curry can be prepared a day in advance, thus permitting the flavors to blend. Curry powders vary greatly, as do tastes in curry. A blend

CONTINUED

of 2 or 3 curry powders (at least one of which should be an imported product of India), makes a more delicious curry. Curry powder that has stood for a very long time has a tendency to get strong, so approach the curry flavoring department with a gentle hand--you can always add more later if desired. In storing curry powder, be sure to keep it in a glass jar, as tin corrodes.

PLUM MELANGE

1 large can purple plums
1 large can greengage plums
½ C slivered candied ginger

Chill plums thoroughly. Combine above ingredients, using only the juice from the greengage plums. Let stand for several hours in refrigerator. Serves 8.

Mrs. E. L. Dubois
Army

Mac DuBois

TURKISH DINNER

Champagne or Dry White Wine
Yogurt Char Base (Yogurt Soup)

Garlic Bread
Cherkes Tar Gu (Cercassian Chicken)
Tomato and Cucumber Salad
Shish Kerbob

Sweet Pastry Black Coffee

YOGURT SOUP--"YOGURT CHAR BASE"

¾ C flour
1 t salt
2 2/3 C yogurt
2 qt beef stock
6 T butter
1 T mint leaves (optional)

Place yogurt and salt in bowl. Add stock slowly stirring with a fork to form a smooth mixture. Place butter and flour in a saucepan, stirring while heating to form a smooth paste. Gradually add the combination of stock and yogurt to the butter and flour paste, stirring constantly until mixture boils. Serve in soup bowls and sprinkle top with crushed mint leaves.

CERCASSIAN CHICKEN--"CHERKES TAR GU"

1 3-1b chicken
1 small carrot
2 C shelled walnuts
1 T paprika
1 big and 1 medium onion
1 T salt
salt and pepper to taste
1 small bunch parsley
3 small slices whole wheat bread

Cook chicken in 3½ qts of water, with carrot and medium onion, parsley and 1 T salt. Bring to boil. Skim off foam, cover and cook for 2 or 2½ hours. (This can be done quicker in pressure cooker.) When chicken is tender, let cool; then remove, saving stock. Cut in small pieces; grind walnuts twice, add large chopped onion and bread which has been soaked in chicken stock, paprika or mild red pepper, salt to taste. Mix well and put through meat grinder twice. Strain through a double layer of cheese cloth. About ½ C of red oil should result. Add to the pulp remaining in cheese cloth ¼ C chicken stock, and work the whole to a paste. Add one-half of this paste over chicken and decorate top with the red walnut oil. Serve cold. Chill in molds and serve with crackers.

CONTINUED

TURKISH DINNER--CONT.

TOMATO AND CUCUMBER SALAD

Slice cucumbers and soak in salt water ½ hour.
Place cucumbers and sliced tomatoes in dish.
Cover with dressing of ½ olive oil and ½ vinegar.
Top with ripe olives and chopped parsley.

SHISH KERBOB

2 lbs lamb
1 T olive oil
juice of 1 lemon
Salt and pepper
1 medium onion
1 medium tomato
Bay leaves

Cut meat into 1 inch cubes. Mix olive oil and lemon juice. Rub meat with it. Place in dish. Sprinkle with salt and pepper and cover with sliced onions and tomatoes, and a few bay leaves. Leave in refrigerator 4 or 5 hours. Arrange meat on spits alternately with small onions and tomatoes and an occasional bay leaf. Broiling over charcoal is preferable, but it may also be done over an open wood fire or even in oven broiler. Green pepper and sliced egg plant can also be inserted between meat on spits.

Mrs. G.S. Barker
Air Force

A. Eleanor Barker

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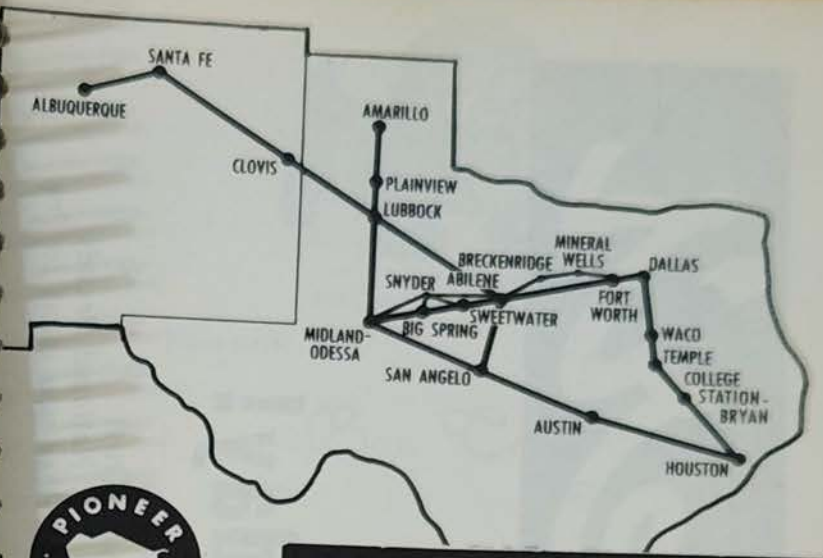

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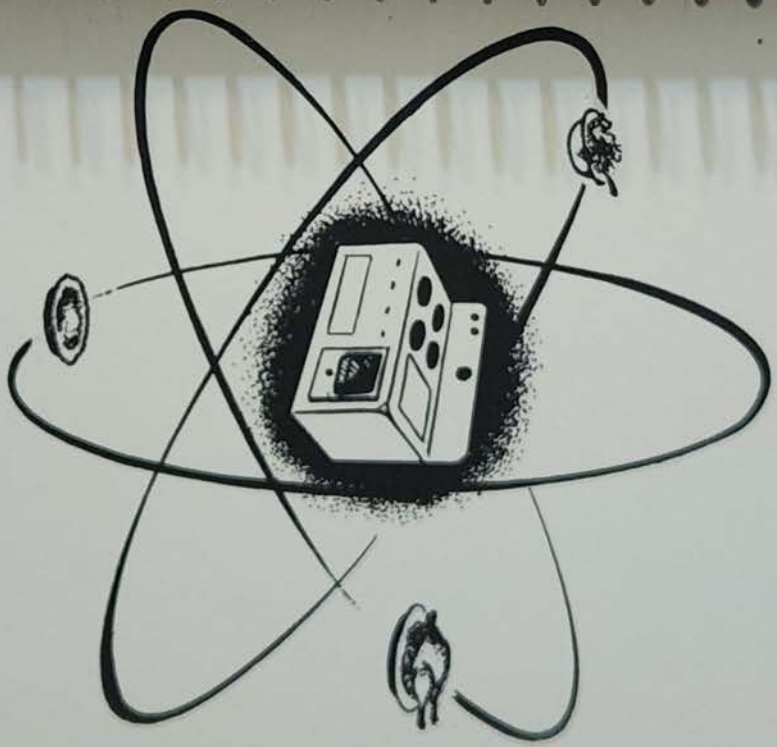
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